Pumpkin Chocolate Chips Muffins by Food Storage Moms

Ingredients:

4 eggs

- 2/3 cup butter softened
- 1 teaspoon vanilla
- 1-1/2 cups sugar
- 3-1/2 cups whole wheat flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3 teaspoons cinnamon
- 1/2 teaspoon salt
- 1 (15-ounce) can pureed pumpkin
- 3 bananas-overripe and mashed
- 12-ounces chocolate chips

Instructions:

Preheat the oven to 350 degrees. This recipe can make 2 large loaves or three dozen muffins. Cream all the wet ingredients and then slowly add the dry ingredients. Do not overmix or the bread or muffins will be tough. Stir in the chocolate chips. Grease the muffin tins or bread pans. Bake the bread for about 50-60 minutes. Bake the muffins for 25-30 minutes until a toothpick came out clean.