



# Sweet Potato Chocolate Chip Muffins

## INGREDIENTS

2 large eggs  
1 cup granulated sugar  
1/2 cup vegetable oil  
1/2 cup mashed sweet potato  
2 tbsps. + 2 tsps. hot water  
1/2 tbsp. vanilla extract  
1 cup all-purpose flour  
1 1/8 tsps. baking powder  
1/4 tsp. baking soda  
1/2 tsp. ground cinnamon  
1/2 tsp. ground cloves  
1/2 tsp. salt  
1/4 tsp. ground nutmeg

1 cup semi-sweet chocolate chips (Mini-chips)

## DIRECTIONS

1. Preheat oven to 350°F. Prepare 14 muffins tins.
2. In a medium bowl combine the flour, baking powder, cinnamon, cloves, salt, baking soda, and nutmeg. Set aside. Beat the granulated sugar and oil on medium-high speed until combined. Add the eggs 1 at a time, combining well after each addition and scraping down the sides of the bowl as needed. Add the mashed sweet potatoes and vanilla and beat until well blended. At low speed add half the flour mixture, then water, followed by remaining flour mixture. Mix in

chocolate chips.

3. Scoop mixture into muffin pan. Bake for 18 to 20 minutes until a toothpick comes out clean. Cool in the muffin pan on baking rack 1` for about 10 minutes. Use small spatula around edges and remove from tin. Cool on baking rack

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