
What Geeks Eat...

Pumpkins Muffins with White Chocolate and Pecans

4 oz. Butter softened
2/3 cup brown sugar
2 teaspoons vanilla
2 eggs
8 oz. pureed pumpkin
1 teaspoon ginger
1 teaspoon cardamom
1 teaspoon cinnamon
1/2 teaspoon allspice
2 tablespoons yogurt
milk to 3/4 cup
2 cups whole wheat white flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup white chocolate chips
1 cup chopped pecans

Preheat oven to 400°. Butter a 12 count muffin pan.

Using a mixer cream the butter until smooth. Add the brown sugar and again cream until smooth. Add the eggs, vanilla, pumpkin, salt, and spices and mix well. Sift the flour, baking powder and baking soda into the butter/egg mixture, stir very little to combine. Add the 2 tablespoons of yogurt to a measuring cup and top off with milk until it measures 3/4 of a cup; stir to combined the milk and yogurt. Add the yogurt milk to the batter along with the pecans and white chocolate chips and stir very little to combine. Spoon the batter into the muffin cups and bake for 15 minutes or until golden brown on top and a knife comes out relatively clean. Cool for about 5 minutes and then remove from muffin tin and cool on a rack.