**Pumpkin Muffins with Chocolate Peanut Butter Glaze**

**Muffin Ingredients ≫≫**
3 cups whole wheat flour
1 Tbsp and 2 tsp pumpkin pie spice
2 tsp baking soda
1 1/2 tsp sea salt
3 cups natural brown sugar
1 can Libby's pure pumpkin
4 eggs (we use free range organic, you can replace these with 3 bananas for vegan muffins)
1/2 cup extra virgin olive oil
1/2 cup water

**Glaze Ingredients ≫≫**
1 cup raw sugar
4 tablespoons extra virgin olive oil
4 tablespoons almond milk
5 tablespoons creamy natural peanut butter (store bought or [homemade](https://mallorie-owens.squarespace.com/blog/2014/2/12/homemade-nut-butter-recipe%22%20%5Ct%20%22_blank))
4 tablespoons unsweetened cocoa powder
4 teaspoons real vanilla extract

**Directions ≫≫**

Preheat oven to 350.

Combine the whole wheat flour, pumpkin pie spice, baking soda, and sea  salt in a large mixing bowl. In another large bowl, combine the brown  sugar, pumpkin, eggs, oil, and water until blended. Add the two mixtures  together and mix well until everything is moist.

Spoon batter into very well greased mini muffin tin (these suckers have a tendency to stick), if you don't have more than  one tin (like me) this will take about 3 or more batches. Bake for 15 minutes.  Let the muffins cool before trying to remove them from the pan.

For the glaze, just combine all of the ingredients in a smaller bowl until the sugar is dissolved while muffins are cooking.

This recipe makes about 40 mini muffins. Enjoy!

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