favorite pumpkin muffins

INGREDIENTS

2 cups rolled oats
1 cup pumpkin puree (I used canned)
6 ounces plain Greek yogurt (1 small container)
1/2 cup real maple syrup
2 eggs
1 teaspoon baking soda
pinch of cinnamon and salt
chocolate chips (optional)

Preheat oven to 375 degrees.
In a food processor or blender, pulse the oats for about ten seconds to get them mostly smooth.
Add all the rest of the ingredients with the oats and pulse until mixed (some pieces of oats may remain). Stir in chocolate chips if you want them.
Transfer to a greased muffin tin. Bake for 15-ish minutes. They’re best warm, but good the next day, too. Mmmm, yummy!