**Devil's Night Muffin "Pie" Ingredients**

I use organic for everything!

* 8 T. butter, melted
* 1 c. sugar (I use: 1/2 c. cane sugar + 1/4 c. applesauce + 1/4 c. maple syrup.  You can also use agave if you prefer.)
* 2 eggs
* 3/4 c. white rice flour
* 1/3 c. buckwheat flour
* 1/2 t. baking soda
* 1 t. baking powder (look for Aluminum-free)
* 1 t. cinnamon
* 1/2 t. allspice
* pinch salt
* 3/4 c. pumpkin puree (I used Trader Joe's organic)
* 1/3 c. chopped pitted prunes
* 1/3 c. chocolate chips

Preheat oven to 375°.  Mix butter, sugar combo, & eggs in a large deep bowl.  If you've got a stand mixer, go for it!  I used an electric hand mixer on low.  Beat a full 3 minutes if you're using my adaptations.  The addition of applesauce and syrup makes a "wetter" mix.  If you opted for the sugar by itself, mix until light and fluffy.  Add remaining ingredients in the order listed.

*Chef Bette's Tip?****Alternative flours need a lot of air.***

*My "pie" adaptation tips?* The thing to remember is that if you're trying my adaptation, after you've mixed the butter, sugar, and eggs, mix the remaining ingredients for at least another 3 full minutes.  You should see some swells in the bowl.  As Bette said, alternative flours need a lot of air, so don't be shy about giving your muffin "pie" mix a good turn on the dance floor.

Pour the lot into a lightly oiled pie plate.

*Another tip?****Organic sunflower oil tolerates high temperature.***

*Yet another tip?****You can make this recipe without cane sugar!***

Use only 3/4 c. applesauce and 1/4 c. (or less) maple or agave syrup.  It's still yummy!

Bake 20 minutes.  Test the center with a toothpick or flat butter knife.  It may need more time. You want the center to have some yummy-gooey goodness going on, but you don't want it wet, so give it another 10 minutes if need be, then test again until the toothpick or knife comes out clean.  Remove the awesomeness and cool on a wire rack.

So good warm just as it is!  The muffin "pie" will keep covered on the counter for up to 3 days, if you can restrain yourself.  Or pop it in the fridge away from sneaky fingers.