

Pumpkin Chocolate Chip Bread

Soft, warmly spiced pumpkin bread loaded with chocolate chips - perfect for breakfast, dessert, or sharing at church.

YIELD 1 loaf

PAN 9 x 5-inch

OVEN 350 F

BAKE 55-65 min

Ingredients

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon pumpkin pie spice
- 1 cup pumpkin puree
- 2 large eggs
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar
- 1/2 cup melted butter or neutral oil
- 1 teaspoon vanilla extract
- 3/4 cup chocolate chips
- Extra chocolate chips for the top

Directions

1. Heat the oven to 350 F. Grease or line a 9 x 5-inch loaf pan.
2. Whisk together the flour, baking soda, baking powder, salt, cinnamon, and pumpkin pie spice.
3. In a separate bowl, whisk together the pumpkin, eggs, brown sugar, granulated sugar, melted butter, and vanilla.
4. Fold the dry ingredients into the pumpkin mixture just until combined. Do not overmix.
5. Gently fold in the chocolate chips.
6. Pour the batter into the prepared pan and sprinkle extra chocolate chips over the top.
7. Bake for 55-65 minutes, or until a toothpick inserted in the center comes out with only a few moist crumbs.
8. Cool in the pan for 15 minutes before transferring the bread to a cooling rack.

BABA'S TIP

Let the bread cool before slicing. I know - that is asking a lot when the whole kitchen smells like fall!

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