SWEET CINNAMON CHOCOLATE PUMPKIN BREAD

By: Simply Creative Chef Rob Scott

Ingredients: Yield: 1 loaf

1 ¾ cups all purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon ground cloves
¼ teaspoon ground ginger
¾ teaspoon salt
2 large eggs, at room temperature
½ cup granulated sugar
¾ cup packed light or dark brown sugar
1 ½ cups pumpkin puree
½ cup vegetable oil, canola oil or melted coconut oil
¼ cup orange juice
2/3 cup semi-sweet chocolate chips

Directions:

- Adjust the oven rack to the lower third position and preheat the oven to 350 degrees F
- Spray a 9x5 inch loaf pan with non-stick spray and set aside
- In a large bowl, whisk the flour, baking soda, cinnamon, nutmeg, cloves, ginger, and salt together until combined
- In a medium bowl, whisk the eggs, granulated sugar, and brown sugar together until combined
- Whisk in the pumpkin, oil, and orange juice
- Pour the wet ingredients into the dry ingredients and gently mix together using a rubber spatula or wooden spoon – there will be a few lumps, do not overmix
- Gently fold in the chocolate chips
- Pour the batter into the prepared loaf pan
- Bake for 60-65 minutes
- Allow the bread to cool completely in the pan on a wire rack before removing and slicing
- Cover and store leftover bread at room temperature for up to 4 days or in the refrigerator for up to 10 days

- INCLUDED IN THE KITS ARE AS FOLLOWS
- BAG 1-Flour, Baking Soda, Cinnamon, Nutmeg, Cloves, Ginger and Salt
- Bag 2- White Sugar and Brown Sugar
- Chocolate Chips
- Please read recipe and watch video before starting for best results
- Pleas use exact ingredients on recipe for best results.