



Chocolate Chip and Pumpkin Bread

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

Moist delicious pumpkin bread Great for breakfast or dessert A holiday favorite or yearround treat Kid approved

Ingredients

- - cooking spray - 1 (14.5 ounce) can pumpkin puree - 1 cup white sugar - 1 cup brown sugar - 4 eggs
- beaten - 1/2 cup vegetable oil - 2 teaspoons vanilla extract - 2 teaspoons pumpkin pie spice - 3 cups self-rising flour - 1 (16 ounce) package semisweet chocolate chips

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Spray two 9x5-inch loaf pans with cooking spray. Beat pumpkin puree
2. white sugar
3. brown sugar
4. eggs
5. vegetable oil
6. vanilla extract
7. and pumpkin pie spice together in a bowl; add flour and beat until batter forms. Fold chocolate chips into batter; divide between the 2 prepared loaf pans. Bake in the preheated oven until a toothpick inserted in the center comes out clean
8. about 1 hour. Cool bread in pans for 15 minutes before removing. Cook's Notes: Leave out chocolate chips for plain pumpkin bread Substitute 1 cup chopped walnuts or pecans in place of chocolate chips. For muffins
9. divide batter into 24 muffin cups and bake until toothpick comes out clean
10. 13 to 15 minutes.