

Pumpkin Chocolate Chip Bread

| Servings: 24 | Prep Time: 10 minutes | Cook Time: 50 minutes | Total Time: 1 hour |
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Ingredients:

- 3 c all-purpose flour
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 4 tsp pumpkin pie spice
- 2 c canned pumpkin (not pumpkin pie filling)
- 2/3 c brown sugar
- 2/3 c granulated sugar
- 1 c applesauce OR canola oil
- 3 eggs, room temperature
- 1 tbsp vanilla extract
- 1 ½ c semi-sweet chocolate chips
- ½ c mini semi-sweet chocolate chips, reserve a couple tablespoons for the top of the bread if desired



Instructions:

1. Preheat the oven to 350F. Grease two 8X4 inch loaf pans and line with parchment paper. Set aside.
2. In a large bowl, whisk together flour salt, baking powder, baking soda, and pumpkin pie spice. Set aside.
3. In a medium bowl, whisk together pumpkin, brown sugar, granulated sugar, apple sauce OR oil, eggs, and vanilla extract.
4. Stir wet ingredients into dry ingredients, mixing just until moistened and combined.
5. Fold in chocolate chips, reserving a small amount of mini chocolate chips for topping if desired.
6. Pour half of the batter into each of the prepared loaf pans and bake for 50-55 minutes or until an inserted toothpick comes out clean.
7. Cool for 10 minutes in the pan before removing to a wire rack to cool completely.