

## **Chocolate Chip Pumpkin Bread**

Susan Price, MG

TOTAL TIME: Prep: 15 min.

Bake: 1 hour + cooling

### **Ingredients**

3 cups all-purpose flour

2 teaspoons ground cinnamon

1 tsp. salt

1 tsp. baking soda

4 eggs

2 cups sugar

2 cups canned pumpkin

1-1/2 cups canola oil

1-1/2 cups (6 ounces) semisweet chocolate chips

1/4 cup powdered sugar (optional)



### **Directions**

1. In a large bowl, combine the flour, cinnamon, salt and baking soda. In another bowl, beat the eggs, sugar, pumpkin and oil. Stir into dry ingredients just until moistened. Fold in chocolate chips.

2. Pour into two greased 8-in. x 4-in. loaf pans. Bake at 350° for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Dust with powdered sugar. Yield: 2 loaves (16 slices each).