Pumpkin Bread with Chocolate Chips

Although it sounds like an unlikely pairing of flavors, this bread is unbelievably delicious. I always bake two loaves and freeze one for a later time. I usually make the applesauce version which is very moist.

1 15 oz can pumpkin puree
4 eggs
2 cups flour (can use 1 cup whole wheat and 1 cup regular)
1 ½ cups sugar
1 cup canola oil (can use ½ applesauce and ½ cup oil)
1 tsp each: salt, cinnamon, ground cloves, ginger, and nutmeg
2 tsp baking soda
2 cups semi-sweet chocolate chips (which equals a 12 oz bag)

1) Pre heat oven to 350 degrees. Butter two loaf pans.
2) Cream eggs, sugar and oil until well blended.
3) Add in pumpkin and mix lightly.
4) Add salt, spices and flour and blend until just mixed.
5) Fold in chocolate chips.

You can bake this in either one buttered Bundt pan, or two loaf pans, or multiple small loaf pans, or in muffin pans. When baked as a cake, it takes about 45 minutes to an hour. Decrease cooking time according to the size of the pan you used. Bread is done when a toothpick inserted near the center comes out clean.

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