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.