

RECIPE

Pumpkin Chocolate Chip Bread

Taken from

https://www.katiebirdbakes.com/wprm_print/3187

Ingredients

- 1 cup (227g) canned pumpkin puree (not pumpkin pie filling)
- $\frac{3}{4}$ cup (154g) brown sugar, packed
- $\frac{1}{2}$ cup (115g) plain Greek yogurt
- $\frac{1}{3}$ cup (80 ml) olive oil
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground cloves
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{2}$ cups (188g) all-purpose flour (measured via spoon and level method if not weighing)
- $\frac{1}{2}$ cup (85g) chocolate chips, plus more for sprinkling over top
- 1 Tablespoon turbinado or coarse sugar, for sprinkling over top

Preparation

1. Preheat your oven to 350 degrees F and line a loaf pan (9"x5" or 8.5"x4.5") with parchment paper, or grease well. Set aside.
2. In a large bowl, whisk together pumpkin puree, brown sugar, Greek yogurt, olive oil until well-combined. Add the egg and vanilla, and whisk again until smooth and slightly thicker.
3. Whisk in spices, baking soda, and salt until evenly distributed and smooth. You'll notice I didn't have you mix these with the flour - we want the spices evenly incorporated into the batter before adding flour so less stirring (and therefore gluten formation) is required once the flour is added.
4. Dump your flour into the bowl and stir gently with a spatula or fork until a fairly smooth and well-combined batter is formed. Stop stirring once there are no pockets of flour remaining.
5. Fold in chocolate chips gently until evenly distributed through the batter.
6. Scrape batter into prepared loaf pan. Top with additional chocolate chips and turbinado sugar, if desired.
7. Bake for 45-55 minutes, until a toothpick inserted in the center comes out clean or with a few moist crumbs attached. Cool completely in pan on a wire rack before turning out and slicing.