

{{Chocolate Chip Pumpkin Bread}}

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup brown sugar
2 eggs
 $\frac{1}{2}$ cup unsweetened applesauce
1 cup pumpkin
1 teaspoon baking soda
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{4}$ tsp allspice
 $\frac{1}{4}$ tsp ground cloves
1 $\frac{3}{4}$ cups flour
 $\frac{1}{3}$ cup milk
1 cup miniature chocolate chips
 $\frac{1}{2}$ cup chocolate chips
 $\frac{1}{4}$ cup white chocolate chips
1 $\frac{1}{2}$ teaspoons shortening

In a mixing bowl beat the sugars, and eggs until creamy. Add the applesauce and pumpkin then beat again. Sift together the baking soda, cinnamon, salt, nutmeg, allspice, cloves, and flour. Add to the pumpkin mixture alternately with the milk. Stir in the mini chocolate chips by hand.

Spread the batter in a greased 9x5 loaf pan. Bake at 350* for 60-70 minutes (325 convection). Cool in the pan for 15 minutes, then flip out onto a wire rack to cool completely.

Place the chocolate chips and 1 teaspoon shortening in a microwave safe bowl. Heat for 30 seconds. Stir and heat again for 15-20 seconds. Set aside and repeat with the white chips and remaining shortening. Spoon the melted white chips into a plastic baggie with one tip cut off.

Spoon the melted chocolate chips on the top of the bread. Go to the edge, but be careful to not push the chocolate over. Immediately drizzle the white chocolate from side to side. Use a toothpick to draw lines from end to end. Work quickly before the chocolate sets up. Makes 1 loaf.

(Makes 4 small loaf pans. Add a little over a cup of batter per pan. Cook for about 35-40 minutes.)

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