

# Chocolate Chip Pumpkin Bread

written by The Recipe Exchange | August 30, 2017

## **Ingredients**

1 and  $\frac{3}{4}$  cups all-purpose flour  
1 teaspoon baking soda  
2  $\frac{1}{4}$  teaspoons ground cinnamon  
 $\frac{1}{4}$  teaspoon ground nutmeg  
 $\frac{1}{4}$  teaspoon ground cloves  
 $\frac{3}{4}$  teaspoon salt  
2 large eggs  
 $\frac{3}{4}$  cup granulated sugar  
 $\frac{1}{2}$  cup packed light brown sugar  
1  $\frac{1}{2}$  cups pumpkin puree  
 $\frac{1}{2}$  cup vegetable oil  
 $\frac{1}{4}$  cup orange juice  
1 cup semi-sweet chocolate chips

## **Directions**

Adjust the oven rack to the lower third position and preheat the oven to 350 degrees F to prevent the bread from browning too soon.

Spray a 9x5 loaf pan with non-stick spray. Set aside.

In a large bowl, whisk the flour, baking soda, cinnamon, nutmeg, cloves 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 these wet ingredients into the dry ingredients and gently mix together. Be sure not to over mix – there will be a few lumps.

Gently fold in chocolate chips.

Pour the batter into the prepared loaf pan. Bake for 60-65 minutes, making sure to loosely cover the bread with aluminum foil halfway through to prevent the top from browning too much.

Insert a toothpick into the center of the loaf – if it comes out clean with just a few crumbs, it is finished baking.

Allow the bread to cool completely in the pan on a cooling rack.