

## Chocolate Chip Pumpkin Bread!

Autumn has finally arrived, and nothing celebrates this colorful season better than our favorite orangey veggie ...the pumpkin!

Join us as we bake mini loaves of moist and deliciously spicy pumpkin bread. And just when you thought this quick bread couldn't get any better, we add a sprinkling of chocolate chips to make it irresistible!

### What You Will Need

3 cups granulated sugar  
1 15-ounce can of pumpkin puree  
1 cup vegetable oil  
2/3 cup water  
4 eggs  
1 teaspoon vanilla extract  
3 1/2 cups of all-purpose flour  
1 tablespoon ground cinnamon  
1 tablespoon ground nutmeg  
2 tablespoons baking soda  
1 1/2 teaspoons salt  
1 cup miniature semisweet chocolate chips  
1/2 cup chopped walnuts (optional)

### Instructions

1. Preheat oven to 350 degrees F (175° C)
2. Grease and flour three 9 x 5 inch loaf pans, or 5-6 mini loaf pans
3. In a large bowl, combine sugar, pumpkin, oil, water, vanilla extract and eggs, and beat until smooth
4. Add the cinnamon, nutmeg, baking soda and salt to the flour and stir with a whisk to break up any lumps
5. Add the dry ingredients to the pumpkin mixture in batches, blending after each addition until combined
6. Gently, fold in chocolate chips and nuts (if desired)
7. Bake for 1 hour, or until a knife inserted in the center comes out clean
8. Remove pans from the oven and allow to cool for 5 minutes
9. Remove bread from pans and cool on wire racks. Do not allow it to completely cool in the pan, as it will become soggy
10. Slice and enjoy!

Visit [www.Dyannbakes.com](http://www.Dyannbakes.com) and watch a video of our Chocolate Chip Pumpkin Bread being made!