

Easy Pumpkin Chocolate Chip Bread



Easy Pumpkin Chocolate Chip Bread will be your new favorite once you try this recipe. I went searching for a recipe to make this deliciousness and of course found several. Ok, really, I found thousands, maybe millions of different recipes using these key ingredients. But I chose one from the 2005 edition of Taste of Home Annual Recipes and adapted it to what I had on hand and our tastes.

It's funny, I love nuts, and I love bread and brownies, but I do not like nuts in my baked goods. So this recipe has no nuts added to it. You can make your own decision about nuts. I won't get involved, promise. Also, I love chocolate and pumpkin together, so this might need a chocolate adjustment depending on your level of chocoholic tendencies. After tweaking and adjusting the recipe for the ingredients I had on

hand, this is what I came up with.



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Yields 1

A moist and Easy Pumpkin Chocolate Chip Bread

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Prep Time

15 min

Cook Time

1 hr 15 min

Total Time

1 hr 30 min

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Ingredients

1. 1 and 1/2 cups sugar
2. 16 ounces fresh pumpkin puree
3. 1/2 cup vegetable oil
4. 1/2 cup water

5. 2 large eggs
6. 1 and 2/3 cup all purpose flour
7. 1 teaspoon baking soda
8. 3/4 teaspoon salt
9. 3/4 teaspoon cinnamon
10. 1/2 teaspoon nutmeg
11. 1/8 teaspoon ginger
12. *note - You can substitute 1 and 1/4 teaspoons of Pumpkin Spice in place of the cinnamon, nutmeg and ginger
13. 1/4 teaspoon baking powder
14. 1 cup chocolate chips

Instructions

1. In a large bowl mix the sugar, pumpkin puree, vegetable oil, water and eggs. In another bowl mix the flour, baking soda, spices and baking powder together. Add the dry ingredients to the pumpkin mixture in the large bowl. Now add the chocolate chips. Use as little or as many as you prefer. I like mine chocolatey so I used one cup. You can also leave them out.
2. Pour the bread batter into your greased loaf pan. Bake at 350 degrees F, for 70 to 80 minutes. Check for doneness by inserting a toothpick into the center of the loaf. If it comes out clean, the bread is ready. Cool for 10 minutes in the loaf pan and then turn onto a wire rack to complete cooling. Enjoy! Yields one loaf.

By Janet Garman

Adapted from Taste of Home Annual Recipes 2005

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One thing I really like about this recipe is that it is so versatile. If you do like nuts in your baked good, you can add them in. If you are not able to eat chocolate, (I am so sorry) you can add raisins, or pretty much anything you like baked into a sweet bread. Another idea is to split the bread batter into three mini loaves and share the goodness

with friends and neighbors, perfect for holiday gift giving. I have also made it using muffin tins and paper liners. Goodness packed into a small carry along size. Yes, the easy pumpkin chocolate chip bread batter is that easy and versatile.

If you like this version of Pumpkin Chocolate Chip Bread, you will also love this recipe for [Perfect Spiced Pumpkin Bread](#)! A yeasty version of pumpkin bread that will knock your socks off!

Looking for a [grain free tasty recipe? Try this one.](#)

Pumpkin Goes with Everything!

Pumpkins are one of my favorite vegetables. The different ways you can use a pumpkin, from decorating to baking to adding nutritional goodness to your pet's food to eating in casseroles is limitless. Try adding some pumpkin puree to your next smoothie. Keep all the pumpkins as long as you can after Halloween, because they are a crop that keeps well when stored in a cool dry location. Maybe you will even be making Easy Pumpkin Chocolate Chip Bread during a January snow storm!

And for more ideas on how to use the whole pumpkin please read this post [How to Use the Whole Pumpkin](#) from earlier this week here on Timber Creek Farm.

