

CHOCOLATE CHIP, PECAN, PUMPKIN BREAD

INGREDIENTS:

- 1 3/4 cups AP flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon pumpkin pie spice
- 3/4 teaspoon salt
- 2 eggs, room temperature
- 3/4 cup granulated sugar
- 1/2 cup light brown sugar, packed
- 1 1/2 cups pumpkin purée, canned
- 1/2 cup vegetable or canola oil
- 1/4 cup orange juice
- 1 cup semi-sweet mini chocolate chips, more for topping (1 T flour to coat chocolate chips)
- 1 cup pecan pieces, more for topping

Directions:

Preheat the oven to 350 degrees. Spray a 9 x 5 inch loaf pan with non-stick spray, set aside. (Note: I doubled the recipe and made 8 (6 in.) loaf pans as gifts).

In a large bowl, whisk flour, baking soda, cinnamon, pumpkin pie space, and salt together until well mixed. Set aside. In another medium bowl, whisk the eggs, granulated sugar, and brown sugar together until well combined. Set aside. In another small bowl, whisk the pumpkin, oil and orange juice and blend. Add the pumpkin, oil and orange juice into the egg and sugars, and whisk until well blended.

Pour the wet ingredients into the dry ingredients and gently mix together using a rubber spatular or a wooden spoon. Do not over mix. Toss the chocolate chips in 1 tablespoon of flour to coat. Gently fold in the chocolate chips and pecans into the batter.

Pour the batter into the prepared loaf pan. Sprinkle the a handful of chocolate chips and pecans on top. Bake for 60 to 65 minutes, making sure to loosely cover the bread with aluminum foil halfway through to prevent the top from getting too brown. The bread is done when a toothpick inserted in the center comes our clean. Allow the bread to cool completely. Makes one large loaf pan or 4 small 6 in. gift loaf pans.