

# Chocolate Chip Pumpkin Bread

Poetry & Pies

**prep time:** 5-10 minutes

**bake time:** 40-50 minutes

**total time:** 1 hour

**servings:** about 12



## Ingredients

- 1  $\frac{2}{3}$  cups (227g) all-purpose flour, spooned and leveled
- 1  $\frac{1}{2}$  teaspoons (6g) baking powder
- $\frac{1}{2}$  teaspoon (3g) salt
- 1 tablespoon (8g) [pumpkin pie spice](#)
- 1 teaspoon (3g) [ground cinnamon](#) (optional—I like a little extra cinnamon)
- 1 cup (about 240g) plain pumpkin puree\* (weight varies by brand)
- 1 tablespoon (13g) [pure vanilla extract](#)
- 2 large eggs, room temperature
- 4 tablespoons (56g) avocado or vegetable oil
- 4 tablespoons (56g) melted unsalted butter
- $\frac{1}{2}$  cup (100g) granulated sugar
- $\frac{1}{2}$  cup (100g) packed brown sugar (light or dark will work)
- 1 cup (170g) chocolate chips (any kind, mini work well, too)

## Instructions

1. Preheat your oven to 350F/175C (375F/190C if at high altitude, but bake for less time). Grease and flour an [8x4 loaf pan](#) (see note below for making in a [9x5 pan](#)). If it's prone to sticking, you can line it with [parchment](#) as well.
2. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
3. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and spices. Set aside.

4. In a large bowl (or using a stand mixer and paddle attachment), whisk the pumpkin puree together with the vanilla, eggs, and oil until well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).
5. Add the sugar and brown sugar to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
6. Add the flour mixture and stir gently until mostly combined, with a few streaks of flour left. I try to mostly fold it in. *(If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl the pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle part.)*
7. Fold in the chocolate chips until fully combined. It may have some lumps, but don't worry about those as long as the chocolate chips are evenly distributed.
8. Pour batter into your prepared pan. Bake for 40-50 minutes (longer if using a 9x5 pan), until golden on top and a toothpick inserted in the middle comes out with some moist crumbs. Check early so it doesn't over bake--you don't want the toothpick coming out completely clean. If it starts to brown too quickly, tent the pan loosely with foil. Let cool in pan at least 30 minutes before cutting and serving.

*Enjoy with your morning coffee!*

*Store leftovers in an airtight container or simply keep in the pan and cover well with plastic wrap or foil.*

*\*If your pumpkin puree is especially loose/wet (more like applesauce than mashed potatoes), you can either blot it a bit with a paper towel to remove some of the excess moisture or add 2 tablespoons more flour.*

*For a 9x5 loaf pan, the batter will be increased by 50%, seen below:*

- 2 ½ cups (340g) all-purpose flour, spooned then leveled
- 2 ¼ teaspoons (9g) baking powder
- ¾ teaspoon (4g) salt
- 1 ½ tablespoons (12g) [pumpkin pie spice](#)

- 1 ½ teaspoons (4g) [ground cinnamon](#)
- 1 ½ cups (about 360g) plain pumpkin puree
- 1 ½ tablespoons (19g) [pure vanilla extract](#)
- 3 large eggs, room temperature
- 6 tablespoons (84g) avocado or vegetable oil
- 6 tablespoons (84g) melted butter
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) brown sugar
- 1 ½ cups (255g) chocolate chips