



Pumpkin Bread

Makes 8-10 Servings (freezes great)

2 1/2 Cups Flour
1 Cup Sugar
3/4 Cup Brown Sugar
1/2 Baking Powder
1 Tbsp MiMom's Pumpkin Pie Spice
1 Tsp Salt
3 Eggs
1/4 Cup Water
1/2 Cup Canola Oil
1 Can of Pumpkin Puree
1 Bag Dark Chocolate Chunks (or Chips)

Preparation:

Preheat oven to 350°.

Add all of the dry ingredients (baking powder, sugars, flour, MiMoms Pumpkin Pie Spice and salt), stir to combine. Set aside.

In a different bowl add the wet ingredients, eggs, water, oil and pumpkin puree. Mix well.

Add the wet ingredient onto of the dry ingredients and mix to combine well. Fold in the chocolate chunks.

Spray a loaf pan with cooking spray and add about 1/4 cup sugar. Turn pan so that all sides get coated with the sugar. This prevents sticking and creates a pretty crust.

Bake for 45 minutes to an hour. You will know it is done when a tooth pick comes out clean.

Perfect for a fall breakfast table or dessert with whipped cream.

Enjoy!