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**PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM**

**PUMPKIN CHOCOLATE CHIP BREAD**

3 cups all-purpose flour

1 teaspoon salt

1 teaspoon baking powder

1 teaspoon baking soda

4 teaspoons pumpkin pie spice

2 cups canned pumpkin (not pumpkin pie filling)

2/3 cup brown sugar

2/3 cup granulated sugar

1 cup applesauce OR canola oil

3 eggs, room temperature

1 tablespoon vanilla extract

1 ½ semi-sweet chocolate chips

½ cup mini semi-sweet chocolate chips

(Reserve a couple tablespoons for top of bread)

1. Preheat oven to 350 degrees F. Grease 2 – 8”x4” loaf pans and line with parchment paper. Set aside.
2. In a large mixing bowl, whisk together flour, salt, baking powder, baking soda and pumpkin pie spice. Set aside.
3. In a medium bowl, whisk together pumpkin, brown sugar, granulated sugar, applesauce OR oil, eggs, and vanilla extract.
4. Stir wet ingredients into dry ingredients, mixing just until moistened and combined.
5. Fold in chocolate chips, reserving a small amount of mini chocolate chips for top, if desired.
6. Pour half of the batter into each loaf pan and bake for 50 – 55 minutes or until an inserted toothpick comes out clean.
7. Cool for 10 minutes in the pan before removing to a wire rack to cool completely.

***www.momontimeout.com/chocolate-chip-pumpkin-bread-recipe/#recipe***