DARK CHOCOLATE-CHIP PUMPKIN BREAD

Adapted from cookscountry.com

INGREDIENTS

2 cups whole wheat flour (or if you are trying to make fluffier cupcakes, try using the white whole wheat flour the brand King Arthur makes)

1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
½ teaspoon salt
½ teaspoon nutmeg
½ teaspoon ginger
1 can (15 ounces) pumpkin
¾ cup sugar
8 tablespoons unsalted butter (1 stick), melted and cooled
2 large eggs
2 teaspoons vanilla extract
1 cup dark chocolate chips
1 cup pecans or walnuts, toasted and coarsely chopped (optional)

optional garnishes:
cream cheese frosting

METHOD

You can make this as a loaf or use the dough to make muffins.

Heat the oven to 350°. Generously grease a 9x5 inch loaf pan with oil or butter.

Whisk the flour, baking soda, baking powder, cinnamon, salt, nutmeg, and ginger together in a large bowl. Whisk the pumpkin, sugar, melted butter, eggs, and vanilla together in a separate bowl until frothy.

Gently fold the pumpkin mixture into the flour mixture with a rubber spatula until just combined. Fold in the chocolate chips and nuts (if using). The batter will be very thick.

Scrape the batter into the prepared pan and smooth the top. Bake until golden and a toothpick inserted into the center comes out with just a few crumbs attached, 45 to 55 minutes.

Let the loaf cool in the pan for 10 minutes before unmolding onto a wire rack to cool for 1 hour.