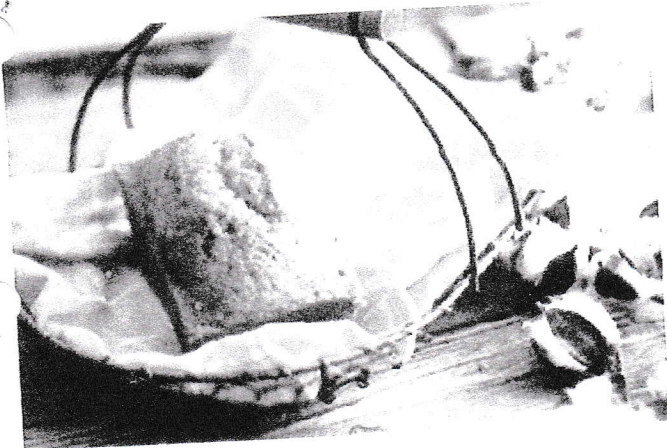


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October Recipe

Chocolate-Chip Pumpkin Bread

Muffins



One our favorite recipes for the fall is Chocolate-Chip Pumpkin Bread, it is a perfect side item with coffee on a cool fall night. It also is a great gift treat for friends and family.

Ingredients

- 1 (15 oz) can pumpkin puree
- 4 eggs
- 1 cup vegetable oil
- 2/3 cup water
- 3 cups white sugar
- 3 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1 (10 oz) bag Ghirardelli Chocolate 60% Cacao Bittersweet Baking Chips

Preheat oven to 350 degrees F. Grease 6 mini loaf pans. In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Add chocolate chips. Pour into prepared pans.

Bake for about 45-50 minutes (I start checking them at about 40 minutes). Loaves are done when toothpick inserted in center comes out clean.