

# Pumpkin Chocolate Chip Bread

Not too sweet, not too spicy...this bread is so soft and delicious on a cool fall day. **It's a perfect treat paired with your favorite cup of tea, coffee or hot chocolate.**

Ingredients:

- 3/4 cup sugar
- 1/2 cup real butter (softened/slightly melted but not hot)
- 2 eggs
- 1 16oz. can pumpkin
- 1/2 cup buttermilk
- 1 teaspoon vanilla
- 2 1/2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/8 teaspoon ground cloves
- 1 cup chocolate or white chips (we prefer Ghirardelli Milk Chocolate Chips)

Move oven rack to lowest level. Preheat oven to 350 degrees. Spray two loaf pans with non-stick spray and wipe with paper towel so only a thin, even coating remains in each pan.

**In a small-medium bowl, combine dry ingredients:** flour, baking soda, baking powder, salt, cinnamon and ground cloves.

**In a separate medium-large bowl,** beat sugar & softened/melted butter until evenly mixed. Add eggs one at a time, blending until light and fluffy. Add pumpkin, buttermilk and vanilla. Mix until well blended and evenly smooth. In 3 separate additions, add the combined dry ingredients (from small-medium bowl above). Mix well between each addition of dry ingredients. Stir in chocolate chips until evenly distributed. Pour batter into prepared loaf pans.

Bake approximately 1 hour or until done (toothpick inserted into center should come out clean).

Remove pans from oven, allow to cool 3 to 5 minutes. Loosen bread gently from pan sides, if needed. Remove bread from pans. Allow bread to cool another 10 to 15 minutes before slicing. ENJOY!!!

**NOTE: This bread freezes very well.** Once completely cooled, wrap whole loaf tightly in plastic wrap then put it in a large/gallon size freezer bag and remove as much air as possible. Take it out of the freezer the night before you wish to use the bread and allow it to defrost. In the morning you'll have a delicious bread you can slice (warm about 20 seconds in the microwave, if desired) and serve...YUM!