

Pumpkin Chocolate Chip Loaf

405 ml	flour, sifted
7 ml	ground cinnamon
2 ml	freshly grated nutmeg
2 ml	ground allspice
2 ml	ground ginger
5 ml	baking soda
5 ml	salt
215 ml	pumpkin purée
125 ml	vegetable oil
250 ml	white sugar
125 ml	Brown Sugar
2	eggs
5 ml	vanilla extract
80 ml	water, room temperature
80 ml	chocolate chips

1 ¾ cups	flour
1 ½ tsp	cinnamon
¼ tsp	nutmeg
½ tsp	allspice (or cloves)
½ tsp	Ginger
1 tsp	Baking Soda
1 tsp	Salt
1 cup	pumpkin puree
½ cup	vegetable oil
1 cup	granulated sugar
½ cup	brown sugar
2	eggs
1 tsp	vanilla extract
1/3 cup	water
½ cup	chocolate chips

1. Preheat your oven to 350 F. Spray a loaf pans with non-stick spray. Set aside.
2. In a medium bowl, whisk together the flour, cinnamon nutmeg, allspice (or *cloves*), ginger, baking soda and salt. Set aside.
3. In another, larger bowl, whisk together the pumpkin purée and the oil until combined. Add the sugar(s) and whisk again.
4. It'll thicken nicely – now add in the eggs, one at a time, whisking after each addition, and the vanilla. Add the water and whisk until combined. Grab your rubber spatula and stir in the chocolate chips
5. Gently fold in the dry ingredients – try not to over mix.
6. Pour the batter into the greased loaf pan
(or try muffins/mini muffins for something different)

Gently tap the pan against the counter – it'll remove any air bubbles and level out the top of the loaf.
7. Bake at the center of the oven – about 1 hour 20 minutes (*give or take*) – a toothpick should come out clean when inserted in the center.
8. Transfer the pans to a wire rack, cool for about 15 minutes; then invert the loaf and cool completely. And then slice into it.