

Chocolate Chip Pumpkin Bread

Ingredients:

1 1/2 cup vegetable oil
8 eggs
3 cups pumpkin
3 cups sugar
3 cups flour
1 1/2 teaspoon salt
1 1/2 teaspoon baking soda
1 1/2 teaspoon cinnamon
1 1/2 teaspoon nutmeg
2 pkg instant vanilla or coconut pudding (dry)
1 12-ounce package semi-sweet chocolate chips

Directions:

1. Preheat oven to 350 degrees F.
2. Grease 4 loaf pans with non-stick cooking spray or cake magic. I like to use disposable pans...makes clean-up easy!
3. In the bowl of a stand mixer combine oil, eggs and pumpkin. Mix until combined.
4. Add sugar and mix well.
5. Add flour, salt, baking soda, cinnamon, and nutmeg. Mix until just combined.
6. Add dry pudding and mix well.
7. Stir in 3/4 package of chocolate chips.
8. Divide batter between the 4 prepared pans.
9. Sprinkle remaining chocolate chips on the tops of the loaves.
10. Bake loaves for 1 hour or until done. I check with a toothpick in the center of the loaf. Sometimes they take a little longer, so start with an hour and adjust from there depending on your oven.
11. Let cool slightly before inverting from pan. Enjoy!