



Easy Pumpkin Chocolate Chip Bread

READY IN



75 min.

SERVINGS



10

CALORIES



348 kcal

SIDE DISH

Ingredients

- 0.3 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.5 cup butter melted
- 1 cup chocolate chips
- 2 eggs
- 1.7 cups flour all-purpose
- 1 tablespoon ground cinnamon
- 1 pinch ground nutmeg
- 1 cup pumpkin puree

- 0.3 teaspoon salt
- 1 cup sugar white

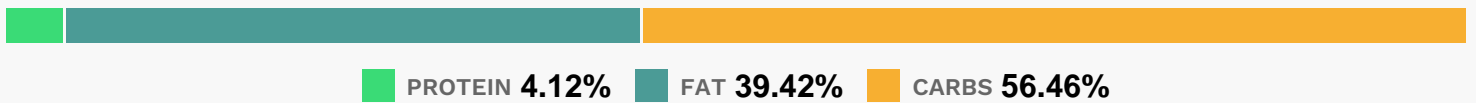
Equipment

- bowl
- oven
- whisk
- loaf pan
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a loaf pan.
- Stir flour, sugar, cinnamon, baking soda, baking powder, salt, and nutmeg together in a large bowl.
- Whisk pumpkin, butter, and eggs together in a separate bowl. Stir in chocolate chips. Fold pumpkin mixture into flour mixture.
- Pour pumpkin batter into prepared loaf pan.
- Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean, 1 hour.

Nutrition Facts



Properties

Glycemic Index:36.21, Glycemic Load:25.52, Inflammation Score:-10, Nutrition Score:9.1178261093471%

Nutrients (% of daily need)

Calories: 347.68kcal (17.38%), Fat: 15.57g (23.95%), Saturated Fat: 9.42g (58.88%), Carbohydrates: 50.16g (16.72%), Net Carbohydrates: 48.45g (17.62%), Sugar: 31.2g (34.66%), Cholesterol: 57.14mg (19.05%), Sodium: 265.59mg (11.55%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.66g (7.33%), Vitamin A: 4146.55IU (82.93%), Manganese: 0.32mg (16.23%), Selenium: 10.12µg (14.46%), Vitamin B1: 0.17mg (11.6%), Folate: 45.67µg (11.42%), Vitamin B2: 0.16mg (9.67%), Iron: 1.55mg (8.64%), Fiber: 1.72g (6.88%), Vitamin B3: 1.34mg (6.72%), Phosphorus:

54.14mg (5.41%), Vitamin K: 5.05µg (4.81%), Calcium: 44.32mg (4.43%), Vitamin E: 0.65mg (4.31%), Potassium: 143.29mg (4.09%), Vitamin B5: 0.34mg (3.4%), Copper: 0.07mg (3.39%), Magnesium: 12.19mg (3.05%), Zinc: 0.33mg (2.2%), Vitamin B6: 0.04mg (1.98%), Vitamin B12: 0.1µg (1.63%), Vitamin C: 1.06mg (1.29%), Vitamin D: 0.18µg (1.17%)