



## Mini Pumpkin Chocolate Chip Loaves

 Dairy Free

READY IN



140 min.

SERVINGS



24

CALORIES



291 kcal

SIDE DISH

### Ingredients

- 3.5 cups flour all-purpose
- 3 teaspoons pumpkin pie spice
- 2 teaspoons baking soda
- 1 teaspoon double-acting baking powder
- 1 teaspoon salt
- 3 cups sugar
- 1 cup vegetable oil
- 4 eggs

- 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- 0.5 cup water
- 12 oz semi chocolate chips (2 cups)

## Equipment

- bowl
- oven
- whisk
- loaf pan
- toothpicks

## Directions

- Heat oven to 350°F. Spray 4 to 6 (5x3-inch) loaf pans with cooking spray.
- In large bowl, mix flour, pumpkin pie spice, baking soda, baking powder and salt. In another bowl, mix sugar, oil, eggs, pumpkin and water with whisk until blended.
- Add egg mixture to dry ingredients; stir just until moistened. Stir in chocolate chips. Divide batter evenly among pans.
- Bake 50 to 55 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, at least 1 hour.
- Wrap loaves tightly and store at room temperature up to 4 days, or refrigerate up to 10 days. To serve, cut each loaf into 6 to 8 slices.

## Nutrition Facts



**PROTEIN 5.27%** **FAT 25.23%** **CARBS 69.5%**

## Properties

Glycemic Index:9.88, Glycemic Load:27.56, Inflammation Score:-8, Nutrition Score:7.9682609335236%

## Nutrients (% of daily need)

Calories: 290.59kcal (14.53%), Fat: 8.26g (12.7%), Saturated Fat: 3.69g (23.03%), Carbohydrates: 51.19g (17.06%), Net Carbohydrates: 48.06g (17.47%), Sugar: 30.25g (33.61%), Cholesterol: 28.13mg (9.38%), Sodium: 255.44mg

(11.11%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 12.19mg (4.06%), Protein: 3.88g (7.76%), Vitamin A: 1517.62IU (30.35%), Manganese: 0.43mg (21.31%), Selenium: 9.99µg (14.27%), Fiber: 3.13g (12.54%), Iron: 2.14mg (11.88%), Copper: 0.22mg (11.22%), Folate: 43.07µg (10.77%), Vitamin B1: 0.15mg (10.25%), Vitamin B2: 0.16mg (9.21%), Phosphorus: 82.98mg (8.3%), Magnesium: 33.11mg (8.28%), Vitamin B3: 1.27mg (6.36%), Zinc: 0.65mg (4.37%), Vitamin B5: 0.44mg (4.36%), Vitamin K: 4.51µg (4.29%), Potassium: 136.66mg (3.9%), Calcium: 34.14mg (3.41%), Vitamin B6: 0.05mg (2.72%), Vitamin E: 0.32mg (2.17%), Vitamin B12: 0.09µg (1.51%)