



## Pumpkin Chocolate Chip Bread

READY IN



250 min.

SERVINGS



16

CALORIES



253 kcal

SIDE DISH

### Ingredients

- 0.5 cup butter softened
- 1 cup granulated sugar
- 2 eggs
- 1 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- 2 cups flour all-purpose
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice
- 0.5 cup semisweet chocolate chips miniature

- 0.3 cup walnut pieces chopped
- 0.5 cup powdered sugar
- 2 teaspoons whipping cream

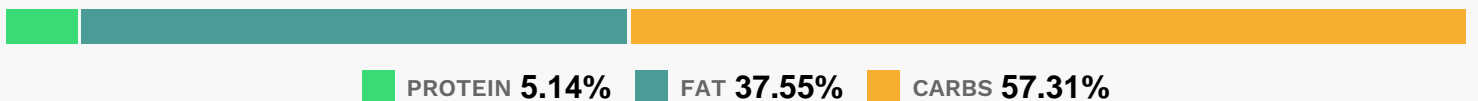
## Equipment

- bowl
- frying pan
- oven
- whisk
- wire rack
- loaf pan
- toothpicks

## Directions

- Heat oven to 350°F. Grease bottom only of 9x5-inch loaf pan with shortening or cooking spray.
- In large bowl, mix butter, granulated sugar, eggs and pumpkin with wire whisk. Stir in flour, baking soda, cinnamon and pumpkin pie spice. Stir in chocolate chips and walnuts.
- Spread in pan.
- Bake 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 2 hours.
- In small bowl, stir powdered sugar and milk until smooth and thin enough to drizzle.
- Drizzle over loaf.
- Let glaze set up before slicing, about 30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:13.76, Glycemic Load:17.38, Inflammation Score:-8, Nutrition Score:6.7691303439762%

## Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg

## Nutrients (% of daily need)

Calories: 253.49kcal (12.67%), Fat: 10.76g (16.55%), Saturated Fat: 5.75g (35.92%), Carbohydrates: 36.94g (12.31%), Net Carbohydrates: 34.32g (12.48%), Sugar: 19g (21.11%), Cholesterol: 36.86mg (12.29%), Sodium: 158.46mg (6.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.36mg (2.12%), Protein: 3.31g (6.62%), Vitamin A: 1621.21IU (32.42%), Manganese: 0.38mg (18.92%), Selenium: 8.08µg (11.55%), Fiber: 2.62g (10.49%), Folate: 39.15µg (9.79%), Vitamin B1: 0.14mg (9.12%), Iron: 1.57mg (8.7%), Copper: 0.16mg (8.08%), Vitamin B2: 0.14mg (7.97%), Phosphorus: 63.2mg (6.32%), Magnesium: 23.13mg (5.78%), Vitamin B3: 1.08mg (5.4%), Vitamin B5: 0.39mg (3.87%), Zinc: 0.49mg (3.29%), Potassium: 101.57mg (2.9%), Vitamin B6: 0.06mg (2.83%), Calcium: 22.43mg (2.24%), Vitamin E: 0.3mg (1.99%), Vitamin B12: 0.08µg (1.26%), Vitamin K: 1.24µg (1.18%)