



Pumpkin Chocolate Chip Bread

READY IN



250 min.

SERVINGS



16

CALORIES



253 kcal

SIDE DISH

Ingredients

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

- ☐ 0.5 cup semisweet chocolate chips miniature
- ☐ 0.3 cup walnut pieces chopped
- ☐ 2 teaspoons whipping cream

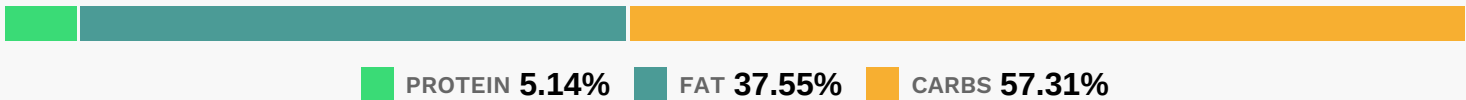
Equipment

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

Directions

- ☐ Heat oven to 350F. 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: Og (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%)