



Healthier Chocolate Chip Pumpkin Bread by Harvard Homemaker

www.harvardhomemaker.com

3 cups white sugar

1 (15 oz) can pumpkin puree

1/2 cup vegetable oil

1/2 cup applesauce or Greek Yogurt

2/3 cup water

4 eggs

3 1/2 cups all-purpose flour

1 T. ground cinnamon

1 T. ground nutmeg

2 teaspoons baking soda

1 1/2 teaspoons salt

1 cup semi-sweet chocolate chips (I like to use the mini chips as shown here)

optional: 1/2 cup chopped walnuts (I omit)

Preheat oven to 350. Grease and flour three 9x15 inch loaf pans or use recycled cans. (I have never made a batch of this solely with recycled cans, but my guess is you could probably get about 12 cans out of the recipe, depending on the size of the cans.) Combine sugar, pumpkin, oil, applesauce (or Greek yogurt), water, and eggs. Beat until smooth. Add flour, cinnamon, nutmeg, baking soda, and salt. Blend. Fold in chocolate chips (and walnuts if desired).

Fill pans or cans to about 3/4 full, allowing room for it to rise. Bake three pans for about one hour. I usually set the timer for 50 minutes, and then I continue to check it. I don't like mine to over-bake, as I think it's better (more moist) when it's just done. Although if you don't cook it long enough, it can be gooey in the middle. My tip: when I tap it in the center and it bounces back to the touch, it's done. If you are using recycled cans, reduce the baking time since it will cook faster in smaller containers.

Freezes well. You can make this ahead of time, and it tastes just as good after thawing out. Enjoy!