

*Here's a tasty treat that will evoke memories of Thanksgivings past.*

# *Thanksgiving Chocolate Chunk Pumpkin Bread*

## *Ingredients*

- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 eggs
- 1 cup mashed cooked fresh pumpkin
- 1 cup granulated sugar
- 1/2 cup firmly packed light brown sugar
- 1/2 cup milk
- 1/4 cup oil
- 6 (1 ounce) squares semi-sweet baking chocolate, coarsely chopped



## *Baking Directions*

1. Preheat oven to 350 degrees F. Mix flour, baking powder, baking soda, salt and spices until well blended; set aside. Beat eggs, pumpkin, sugars, milk and oil in large bowl with wire whisk until well blended. Add dry ingredients; stir just until moistened. Stir in chopped chocolate.
2. Pour into greased 9x5-inch loaf pan.
3. Bake 55 minutes to 1 hour or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan; cool completely on wire rack. Cut into 18 (1/2-inch thick) slices to serve.

*T*hanksgiving – a time for family, good friends and home.  
I thank you for your continued support this year and wish you a Happy Thanksgiving.



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