



Pumpkin Chocolate Chip Bread

Grain-free Autumn goodness.

Prep Time: 10 minutes

Cook Time: 45 minutes

Level of Difficulty: 

Ingredients

- 1 15 oz. can (about 2 cups) Canned Pumpkin
- 6 Eggs
- 7 Medjool Dates, pitted
- 2/3 cup Coconut Flour
- 1/2 cup Butter, melted
- 1/4 cup Pure Maple Syrup, Grade B
- 1 tablespoon Pumpkin Pie Spice
- 2 teaspoons Vanilla Extract
- 2 teaspoons ground Cinnamon
- 1 teaspoon Baking Soda
- 1/2 teaspoon Sea Salt
- 1/2 cup Chocolate Chips



Instructions

- Preheat the oven to 350.
- Using a food processor, mix together the canned Pumpkin and Eggs.
- Add the pitted Dates, and mix until well-combined.
- Next, add the melted Butter, Pure Maple Syrup, Pumpkin Pie Spice, Vanilla, Cinnamon, Baking Soda, and Sea Salt. Mix until everything is combined.
- Add the Coconut Flour last, mixing everything together.
- The batter will be very thick. Remove the batter from the food processor, and mix in the Chocolate Chips using a spoon.
- Coat 3 mini-loaf bread pans with a thin coat of Butter to prevent sticking.
- Add the dough to each pan, until they are 2/3 - 3/4 full. Sprinkle the tops with extra Chocolate Chips if not enough are visible for your liking.
- Bake for 30 minutes, checking every 3 minutes thereafter, checking with a toothpick. The loaves will be ready when the toothpick comes out clean.
- If the top of the bread begins to brown before the inside of the loaf is ready, simply cover the bread pans with tinfoil and continue cooking to prevent burning.