

Pumpkin Chocolate Chip Bread  
(EatingGlutenAndDairyFree.com)

1 $\frac{3}{4}$  c. gluten free all-purpose flour  
1 t. xanthan gum (omit if your G/F flour contains this or guar gum)  
1 T. pumpkin pie spice  
2 t. ground cinnamon  
1 t. baking powder  
 $\frac{1}{2}$  t. baking soda  
 $\frac{1}{2}$  t. salt  
15 oz. canned pumpkin puree  
 $\frac{1}{2}$  c. dairy free butter, melted  
 $\frac{3}{4}$  c. coconut sugar  
 $\frac{3}{4}$  c. brown sugar (can use coconut sugar)  
3 large eggs (or equal egg substitute)  
1 t. vanilla  
 $\frac{1}{4}$  c. dairy free chocolate chips

1. Preheat oven to 350°. Spray 9x5 loaf pan with non-stick spray.
2. In a medium bowl, whisk together flour, xanthan gum (if needed), pumpkin pie spice, cinnamon, baking powder, baking soda, and salt. Set aside
3. In a stand mixer or handheld mixer, combine the pumpkin puree and melted butter.
4. Add the sugars. Combine until there are no lumps.
5. Add eggs and stir in the vanilla on low.
6. Add the dry ingredients to wet ingredients and mix on low until everything is incorporated.
7. Fold in chocolate chips.
8. Bake for 60-65 minutes, or until a toothpick comes out clean.
9. Allow the bread to cool completely before removing from pan.