

Pumpkin Bread by Lynn's Recipes



[Click on the picture above to watch my video demonstration of this recipe.](#)

A wonderful bread to make anytime if year, especially great in the fall. This makes a lot of batter and can be baked in 4 regular loaf pans, 12 mini loaf pans or even into muffins. It makes a great gift to take as a hostess gift, a gift for a neighbor, a teacher's gift or just to pull out of the freezer if you need a quick dessert to serve with coffee.

Ingredients:

- 2 (15 oz.) cans pumpkin
- 5 eggs
- 2 cups canola oil
- 3-1/2 cups granulated sugar
- 4-1/2 cups all purpose flour
- 1-1/2 tsp. baking soda
- 1-1/2 tsp. salt
- 4-1/2 tsp. ground cinnamon
- 1-1/2 tsp. ground cloves
- 1-1/2 tsp. ground nutmeg
- 1 tsp. ground ginger
- 1 cup semi-sweet chocolate chips

Combine pumpkin, eggs, cooking oil and sugar. Beat well. Add dry ingredients and beat well. Stir in chocolate chips. Spray pans with cooking spray. Fill pans 1/2 full. Bake at 350° for 40 minutes. It will be done when a cake tester comes out clean.

Pumpkin Bread by Lynn's Recipes

Note - Cooking times may vary if you use regular loaf pans or muffin pans. You may need to adjust for more or less time if using the different baking pans.

Also, you can add 1-1/2 cups of your choice of chopped nuts, if desired.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: October2010
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)