

# Ma's Chocolate Pumpkin Bread

A one bowl recipe for perfectly moist 'n decadent chocolate pumpkin bread made with warm spices and your favorite fall flavors.

## Categories

Gluten-free

Yields: 10 servings

Preparation time: 15 mins

Cooking time: 62 mins

Category: Breakfast

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked

## Ingredients

Pumpkin puree	2 x 1/2 cup
Coconut oil	0.25 cup
Maple syrup	2 tablespoon
Coconut sugar, coconut	67 gram
Ground flaxseed, ground	14.3 gram
Spring water	3 tablespoon
Pure vanilla extract	4 x 0.25 tsp
Gluten free whole grain oat flour	6 x 1/4 cup
Cocoa powder, unsweetened	0.5 cup
Natural almond meal	2 x 0.25 cup
Baking soda	1 teaspoon
Baking powder	0.5 teaspoon
Cinnamon, ground	1 teaspoon
Cloves, ground	0.5 teaspoon
Nutmeg (ground)	0.5 tsp
Salt, sea salt	0.25 teaspoon
Sweet chocolate chips	2 tablespoon

## Instructions

### Prep

1. To make a flax egg combine 1 tablespoon of ground flax and 3 tablespoons of water, whisk together, and set for 15 mins to thicken for egg consistency
2. Make sure the chocolate chips are vegan, I usually use the brand Enjoy Life but any vegan brand will do. You can use the mini and the regular ones for topping, but keep the ones to be folded into the batter consistent.

## Directions

1. Preheat the oven to 350°F. Line an 8-inch or 9-inch loaf pan with parchment paper or greased foil. Set aside.
2. Add the wet ingredients to a large bowl: pumpkin, coconut oil, maple syrup, coconut sugar, flax egg, and vanilla. Whisk until well incorporated.
3. Add the dry ingredients: oat flour, cocoa powder, almond meal, baking soda, baking powder, cinnamon, cloves, nutmeg and salt. Whisk together until difficult to stir.
4. Using a rubber spatula, fold until just incorporated, making sure no flour patches remain. Fold in the 2 tablespoons of chocolate chips.
5. Pour batter evenly into prepared loaf pan. Using a butter knife, cut a slit down the center (or off center, based on your preference). Use the knife to go back over the line, widening the slit. Sprinkle the 1 cup of chocolate chips on top of the loaf. Lightly press chips down to secure.
6. Bake for 55-70 minutes.\* (In my 8-inch loaf pan, mine took 62 minutes). Test for doneness by sticking a toothpick into the center of the loaf. 7. The toothpick will come out clean when the loaf is done.
8. Allow to cool on a cooling rack for 2-3 hours, or until completely cool. Lift the loaf out and place on a clean workspace. Slice and enjoy!