

“Pumkin” Bread with Chocolate Chips

Recipe By *Estee Kafra*



Cooking and Prep:  1
h 20 m

Serves:  10

Contains:     

Preference: Dairy

Difficulty: Medium

Occasion: Shabbat, Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Every year we go to the farm and pick a pumpkin (along with the rest of the city who are in search of a perfect jack-o'-lantern). We pick a pumpkin that is on the small side, so it can easily fit on a baking sheet when cut in half. This year we brought home two of them, at the insistence of my daughter who “really really really wishes Mommy would make tons of pumkin soup and bread.” Use the new Barry Callebaut chocolates that will be in stores near you soon (look for the black package).... They add a rich chocolaty taste. I highly recommend them!

Ingredients (18)

Main ingredients

- 3 cups flour
- 2 teaspoons **Gefen Baking Soda**
- 1 teaspoon **Haddar Baking Powder**
- 1 teaspoon salt

- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 2 cups pumpkin puree
- 3 eggs
- 1/4 cup milk
- 1 teaspoon Gefen Vanilla
- 1 cup brown sugar
- 2 teaspoons molasses (fancy, not blackstrap)
- 1 cup sugar
- 1 and 1/2 cups oil
- 2 tablespoons ground flaxseed
- 3/4 cup Barry Callebaut chocolate chips

Pumpkin Puree

- 1 pumpkin
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Start Cooking

For the Pumpkin Bread

1. Preheat oven to 350°F (180°C).
2. Add the ingredients to the bowl of an electric mixer in the order they appear.
3. Grease 2 loaf pans and divide the batter between the 2 pans. Bake for 40 minutes, or until the tops spring back when lightly touched.
4. Let cool. These taste even better the next day.

Note:

I snuck some ground flaxseed into the recipe, and no one suspected a thing. It makes this mom feel better about serving a cake called “bread.”

Variation:

May use soy milk instead of milk

For Pumpkin Puree

1. Preheat oven to 400°F (200°C).
2. Cut pumpkin in half and place cut-side down onto a baking sheet.
3. Bake for about ½ an hour, or until skin is soft and flesh separates easily.
4. Place in a large bowl and run an immersion blender through it to create a smooth consistency.
5. I like to freeze the puree in 2-cup bags for easy use at a later date. Use for pumpkin soup as well.