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# Chocolate Chip Pumpkin Bread

Total time: 55 min Yield: 4 to 6 servings

## Ingredients

1 carrot cake or spiced cake mix  
2 whole eggs  
1 Tbsp vanilla extract  
15 oz pumpkin puree  
1 cup semi-sweet chocolate chips  
1 cup oatmeal  
nonstick spray  
1 Tbsp granulated sugar (to top bread )

Prep Time: 10 min Cooking Time: 45 min Total Time: 55 min

## Instructions

Preheat oven to 350°F. In a large mixing bowl add the carrot or spiced cake mix, eggs, vanilla extract, oatmeal, pumpkin puree, chocolate chips and stir until they are well incorporated.

Spray the 9" loaf baking pan with nonstick cooking spray. Pour the mixture into the pan, sprinkle the granulated sugar evenly over the top of the loaf and then place into the oven for 45 minutes. The bread should be golden brown when it's ready.

## Recipe brought to you by:

Chef Ryan Covert