



CAROLINA CAMPUS COMMUNITY GARDEN

Sweet Potato (or Pumpkin) Chocolate Chip Bread

Ingredients

- 3 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda
- 4 eggs
- 2 cups sugar
- 2 cups canned pumpkin (or mashed sweet potato*)
- 1-1/2 cups canola oil
- 1-1/2 cups (6 ounces) semisweet chocolate chips
- 1 cup chopped walnuts (optional)

Directions

- In a large bowl, combine the flour, cinnamon, salt and baking soda. In another bowl, beat the eggs, sugar, pumpkin and oil. Stir into dry ingredients just until moistened. Fold in chocolate chips.
- Pour into two greased 8-in. x 4-in. loaf pans. Bake at 350° for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Yield: 2 loaves (16 slices each).

Nutritional Facts: 1 serving (1 slice) equals 234 calories, 13 g fat (3 g saturated fat), 27 mg cholesterol, 123 mg sodium, 28 g carbohydrate, 1 g fiber, 3 g protein.

<http://www.tasteofhome.com/recipes/contest-winning-chocolate-chip-pumpkin-bread/print>

*If you use sweet potato instead of pumpkin, use a little less sugar.