




# The Most Pumpkin Pumpkin Chocolate Chip Bread

While many pumpkin chocolate chip bread recipes use just 1 cup of pumpkin purée, leaving you with a random half-can, this recipe uses the full can. And the result? A super pumpkin-y pumpkin chocolate chip bread with big fall flavor. The trick is to cook the pumpkin on the stove for a few minutes with spices and sugar; this concentrates the pumpkin flavor and staves off moisture so that you can use the whole can while ensuring a perfectly baked (read: not too damp) texture.



 PREP	BAKE	TOTAL	YIELD
15 mins	50 mins to 1 hr	1 hr 15 mins	one 8 1/2" x 4 1/2" or 9" x 5" loaf

## Ingredients

- one 15-ounce can (425g) pumpkin purée
- 1 cup (198g) granulated sugar, divided
- 1 1/4 teaspoons cinnamon
- 1 1/4 teaspoons ginger
- pinch of turmeric, optional, for color
- 1 3/4 cups (210g) King Arthur Unbleached All-Purpose Flour
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3 large eggs, at room temperature
- 1/2 cup (99g) vegetable oil
- 1/2 to 3/4 cup (85g to 128g) chocolate chips\*
- 1 tablespoon (12g) coarse sparkling sugar or turbinado sugar

## Instructions

- ① Preheat the oven to 350°F.
- ② In a wide skillet or saucepan, combine the pumpkin, 1/4 cup (49g) of the sugar, cinnamon, ginger, and turmeric. Set over medium-high heat and cook, stirring frequently, until the pumpkin is darker in color and dry enough that it starts to stick to the pan, 12 to 15 minutes. Stir with more frequency towards the end of the cooking time and lower the heat as needed to prevent scorching. Transfer to a bowl or liquid measuring cup to cool slightly; you should have about 1 1/4 cups (375g) of the pumpkin mixture.
- ③ Lightly grease an 8 1/2" x 4 1/2" or 9" x 5" loaf pan and line with a parchment sling.
- ④ In a medium bowl, whisk the flour, baking powder, baking soda, and salt to combine.
- ⑤ In a large bowl, vigorously whisk the eggs with the remaining 3/4 cup (149g) sugar until the mixture is thick, pale, and voluminous, 1 to 2 minutes.
- ⑥ Gradually whisk in the oil and keep stirring until it's shiny and emulsified, then add the pumpkin mixture and whisk to incorporate. Add the flour mixture and whisk until combined. Add the chocolate chips and stir to combine.
- ⑦ Transfer the batter to the prepared loaf pan and smooth the top

\*Use the higher amount of chips for a more prominent chocolate flavor.

- into an even layer. Sprinkle evenly with sparkling or raw sugar.
- ⑧ Bake the pumpkin chocolate chip bread for 50 to 60 minutes, until a toothpick or paring knife inserted into the center of the bread comes out clean and a digital thermometer reads at least 200°F.
  - ⑨ Remove the bread from the oven and transfer the pan to a wire rack to cool slightly. When cool enough to handle, use the parchment to lift the bread out of the pan and let it cool completely on the rack.
  - ⑩ **Storage information:** Store leftover pumpkin chocolate chip bread in an airtight container at room temperature for up to 4 days. Freeze for longer storage.
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## Tips from our Bakers

- ☆ Want to use fresh pumpkin purée rather than canned? It's simple to make your own; see how it's done.
- ☆ Want to make this recipe gluten-free? For great results, substitute King Arthur Gluten-Free Measure for Measure Flour for the all-purpose flour in this recipe. Be sure to bake thoroughly; gluten-free baked goods often need a bit more time in the oven.
- ☆ Here's an easy way to reduce the carbs and calories in this recipe: substitute King Arthur Baking Sugar Alternative, cup for cup, for the sugar(s) called for. Be sure to substitute by volume (not weight); follow mixing directions as written. Use the designated oven temperature called for in the recipe. Since our Baking Sugar Alternative will bake and brown more quickly, start checking for doneness three-quarters of the way through the suggested bake time.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253



JUDGING WILL TAKE PLACE AT 1:00PM on SATURDAY 10/21.

OPEN to YOUTH 8 and older



# King Arthur Baking Contest

DATE OF CONTEST Saturday, October 21, 2023 TIME DROP 10am to 2pm on Friday or Saturday by 10am

LOCATION AT FAIR GROUNDS Drop off at 4-H Sign in Table in Cow Barn

OPEN TO: Junior/Youth- (Ages TBD by Fair) ; Adults - (Ages TBD by Fair) ; or All Ages

### RULES:

1. Pre-entry determined by fair, sample entry form provided by King Arthur (see below).
2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
3. Contestant must follow the designated recipe (or follow determined category and use own recipe)
  - For the junior/youth entry the recipe for \_\_\_\_\_ must be used exactly as it appears in the premium book (page \_\_\_\_\_)
  - For the Adult entry the recipe for \_\_\_\_\_ must be used exactly as it appears in the premium book (page \_\_\_\_\_)
4. An entry form must accompany the entry (entry form developed by fair or use the form provided below).
5. Must provide a legible recipe, if applicable, with the entry, preferably typed.
6. All entries must be submitted on a disposable container for judging (specify size and/ or number of baked items, and time frame for delivery of entry).
7. Suggested criteria for baked good:

TASTE:	50 points
OVERALL APPEARANCE + CREATIVITY:	25 points
TEXTURE:	25 points
<b>TOTAL:</b>	<b>100 Points</b>

8. Failure to follow the rules may result in disqualification.
9. King Arthur is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).

### ENTRY FORM FOR THE KING ARTHUR BAKING CONTEST

Name \_\_\_\_\_ Telephone Number \_\_\_\_\_

Mailing Address \_\_\_\_\_

Check the one that applies: youth  adult

Send to or submit with entry (decided by fair committee)

**\*\*EXAMPLE** if required prior to date of contest be sure to include additional information such as: This entry must be received no later than Friday July 27 (in person, via email) or postmarked by Wednesday July 25. **\*\***

Please contact [bakingcontests@kingarthurbaking.com](mailto:bakingcontests@kingarthurbaking.com) with any questions or concerns.