

Soft and Moist Chocolate Chip Pumpkin Spice Bread

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" x 5" loaf pan

Total time: 1.5 hour

Active time: 10 minutes to make the batter

Baking time: 1 hour to 1 hour with 15 minutes

Equipment: parchment paper, loaf cake pan,
stand mixer or electric hand mixer

My Prep:

Ingredients:

- Cake flour, preferably unbleached - 2 cups, 300g
- All-purpose flour, preferably unbleached - $\frac{1}{4}$ cup, 45g
- Baking powder - $2\frac{1}{4}$ Tsp, 10g
- Fine sea salt - $\frac{3}{4}$ Tsp, 5g
- Dark brown sugar - $\frac{1}{2}$ cup, 89g
- Natural granulated sugar - $\frac{1}{2}$ cup, 110g
- Vegetable oil - $\frac{3}{4}$ cup, 155g
- Large eggs - 3
- Full fat sour cream - $\frac{1}{2}$ cup, 120g
- Vanilla extract - 1 Tsp

Steps:

Preheat oven to 325°.

Grease, spray with baking spray or line with parchment paper a 9" x 5" loaf pan. If lining with parchment, rub a bit of butter on the sides and bottom of the pan as a "glue" for the paper.

In a bowl gently mix the 2 cups/300g of cake flour, the $\frac{1}{4}$ cup/45g of all-purpose flour, the $2\frac{1}{4}$ teaspoon/10g of baking powder and the $\frac{3}{4}$ teaspoons/5g of salt with a hand whisk, just to incorporate everything.

In a large mixing bowl beat in high speed the $\frac{1}{2}$ cup/89g of dark brown sugar and the $\frac{1}{2}$ cup/110g of natural granulated sugar for 3 minutes.

- Pumpkin purée - $\frac{3}{4}$ cup, 170g
- Cinnamon - $1 \frac{1}{4}$ Tsp
- Ground ginger - $\frac{3}{4}$ Tsp
- Ground nutmeg - $\frac{1}{4}$ Tsp
- Ground cloves - $\frac{1}{4}$ Tsp
- Cardamom - $\frac{1}{4}$ Tsp
- Bittersweet chocolate chips - $1 \frac{1}{2}$ cup, 252g
- Sliced almonds, and extra chips to cover the top (optional) - about a tablespoon of each
- Demerara or turbinado sugar (optional) - to sprinkle on top

My recipe highlights:

Extra notes:

Add the $\frac{3}{4}$ cup/155g of oil, the 3 eggs, the $\frac{1}{2}$ cup/120g of sour cream and the teaspoon of vanilla and mix until fully incorporated (you should not see the oil separated).

Mix in high speed the $\frac{3}{4}$ cup/170g of pumpkin purée, the $1 \frac{1}{4}$ teaspoon of cinnamon, the $\frac{3}{4}$ teaspoon of ginger and the $\frac{1}{4}$ teaspoon of nutmeg, cloves and cardamom until well blended, about 2 minutes.

Add the flour mixture and gently mix with a wooden spoon or spatula. When half of the flour has incorporated, add the $1 \frac{1}{2}$ cup/252g of chocolate chips and fold just until the chips look well distributed.

Transfer batter to the prepared pan, filling only about $\frac{2}{3}$ of it. Depending on your pan, you may have about $\frac{1}{4}$ cup of batter left (do not throw it out and make 2 cupcakes or 1 jumbo muffin).

Cover batter with sliced almonds and more chocolate chips (optional). Lightly sprinkle some Demerara sugar if you have.

Bake for 55 minutes. Increase oven temperature to 350° and bake 10 to 15 minutes more, until a toothpick comes out clean from batter when you insert it throughout the center of the cake. Poke at different spots and as deep as possible to make sure it's done. Remember you can get melted chocolate in the toothpick, so clean it and poke in another area if you need to make sure.

Allow pumpkin bread to cool down completely. Wait a couple of hours before slicing and eating to let the flavors set.

Store in an airtight container on your counter for the first day, then in the fridge.

To reheat, cover a slice with a damp paper towel and place it on a small baking tray for a counter top oven. Heat at 350° for a 5 to 10 minutes until warm.

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