Meg Joyce’s Pumpkin Bread

Makes 1 loaf

1.5 C flour

¾ C granulated sugar

¼ tsp. baking powder

¾ tsp. baking soda

½ tsp. salt

½ tsp. cinnamon

1/8 tsp. ground cloves

1/8 tsp. ground nutmeg

1/8 tsp. allspice

1 ea. egg

2 T. water

½ C vegetable oil

½ C canned pumpkin pie mix

¼ C chocolate chips

1. Preheat oven to 350 degrees.
2. Combine flour, sugar, baking powder, baking soda, salt, spices in mixing bowl.
3. Add egg, water, oil and pumpkin and beat until thoroughly combined and smooth.
4. Stir in chocolate chips and mix until there are no longer any lumps. The key is to keep the batter warm and not overmix it, so it is easier to scoop.
5. Pour into greased loaf pans.
6. Bake approximately 60-70 minutes. Let cool in pan.