

Chocolate Marbled Pumpkin Loaf

The trick to making this treat is to layer the pumpkin batter with melted chocolate drops and swirl the batter before baking. This gives the loaf a slight marbled effect.

3 eggs

1/4 cup sugar

1 cup brown sugar

1 tsp vanilla

1 cup pumpkin purée

1/3 cup olive oil

**1 1/2 cup regular flour
or gluten-free flour mix**

1/2 tsp baking soda

1 1/2 tsp baking powder

1/2 tsp salt

**2 tsp pumpkin pie spice
or gluten-free Fall Spice Mix**

**1/4 cup Cococo Semisweet
Chocolate Drops**

**1/4 cup nut butter (almond,
cashew or even a hazelnut
spread)**

Preheat oven to 350°F. Grease one standard loaf pan.

Using an electric mixer, combine everything except chocolate drops and nut butter. Stir well.

On low heat, melt chocolate chips and nut butter, stirring often.

To the greased loaf pan, add 1/2 of pumpkin batter.

Dollop 2/3 melted chocolate mixture over pumpkin batter. Using a knife, cut through the batter and spread chocolate, creating a marbled effect.

Layer the remainder of the pumpkin batter and carefully spread over the chocolate layer.

Drizzle the rest last 1/3 of the chocolate over the top of the loaf.

Bake 50 minutes.

Allow to cool on cooling rack. Let cool fully before slicing.

Note: this recipes freezes well.

Thanks to www.CutCooking.com