

# Chocolate Chip Pumpkin Bread

## PREP TIME:

15 minutes

## COOKING TIME:

HIGH: 2 1/2 hours

## SERVES:

8 - 10

this is best made in a loaf pan in an oval slow cooker



## INGREDIENTS:

1 stick / 4 oz butter, softened (or 1/2 cup light olive oil)

1 cup sugar (or 2/3 cup maple syrup)

2 eggs

3/4 cup / half a 15oz can pumpkin puree

1 tsp vanilla extract

1 tbsp milk

2 cups all purpose flour or \*gluten free King Arthur

1 tsp baking soda

1/2 tsp salt

1 Sweet & Spicy blend

3/4 cup / 4oz chocolate chips

## PREPARE:

spray a 2 pound loaf pan with non stick spray and shake 1 tbsp flour to coat

place a piece of aluminum foil onto the bottom of the slow cooker insert and turn onto HIGH

in a mixing bowl, blend together the butter and sugar to a paste

break the eggs one at a time into the butter mixture and stir until combined

stir in the pumpkin puree, vanilla extract and milk

mix the flour, baking soda, salt and Sweet & Spicy blend into the egg mixture & stir in the chocolate chips

pour into loaf pan, place onto the aluminum foil in your slow cooker. Cover and cook on high for 2 1/2 hours.