



THE J.M. SMUCKER Co

Double Chocolate Pumpkin Spice Loaf

Prep Time Cook Time Serves Difficulty

15 mins 1 hr 20 mins 10 N/A

Ingredients

- 1 cup (250 mL) pumpkin puree (not filling)
- 2 eggs
- 1/2 cup (125 mL) vegetable or canola oil
- 1/2 cup (125 mL) water
- 1 1/2 cups (375 mL) sugar
- 1 3/4 cups (425 mL) Robin Hood® Cake and Pastry Flour

Robin Hood® Best for Cake & Pastry Flour

- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) ground allspice
- 1/2 tsp (2 mL) ground ginger
- 1/2 tsp (2 mL) ground nutmeg
- 1/2 tsp (2 mL) ground cloves
- 1/2 cup (125 mL) cocoa powder
- 1/2 cup (125 mL) chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease an 8" x 5" (2L) loaf pan and line with parchment paper.

Step 2:

Combine first 5 ingredients in large bowl. Add flour, baking soda, salt and spices and mix well. Remove approximately half the batter (2 cups (500mL)) to a separate bowl. Mix cocoa and chocolate chips into 1/2 the batter. Spoon pumpkin and chocolate batters alternately into prepared pan. Swirl with a butter knife or small spatula to create a marbled effect. Bake in preheated oven 70-80 minutes, or until top is peaked and cracked and toothpick inserted in centre comes out clean.

Images

