

Kyle Thompson's Favourite Vegan Recipe



Dry Ingredients:

1 1/4 cups all-purpose flour
2/3 cup white sugar
2 teaspoons pumpkin pie spice
1 teaspoon cinnamon
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt

Wet Ingredients:

3/4 cup plant-based milk (such as soy or oat)
1/2 cup pumpkin puree (not pumpkin pie filling)
1/4 cup light oil (such as canola or vegetable)
1 tablespoon apple cider vinegar or lemon juice
1/2 cup vegan chocolate chips

Instructions

Preheat your oven to 350F (180C). Lightly grease an 8" x 4" loaf pan.

In a large bowl, whisk the dry ingredients together.

In a medium bowl, mix the plant-based milk, pumpkin puree, light oil, and apple cider vinegar. Pour the wet ingredients into the dry and mix until the batter just comes together, don't over mix. Gently fold in the chocolate chips.

Spread the batter into the prepared pan and optionally you can scatter a few extra chocolate chips across the surface of the batter. Bake for 50 - 60 minutes until a toothpick inserted into the center comes out clean. (You may need to test a few areas to make sure you test a spot without a chocolate chip). Allow pumpkin bread to cool in pan for a minimum of 30 minutes before removing to a rack to finish cooling.

Notes

Chocolate chips: Feel free to substitute the chocolate chips for 1/2 cup of walnuts, pecans, or pepitas, or you can omit them completely.

Freezer-friendly: to freeze, let the pumpkin bread cool completely. Wrap tightly in a freezer bag removing as much excess air as possible and freeze. To thaw, remove the pumpkin bread from the wrapping and allow to thaw on a wire rack.

Nutrition Info & Credits

Sam Turnbull <https://itdoesnttastelikechicken.com/vegan-chocolate-chip-pumpkin-bread/>