**Taste of Home’s Contest Winning**

**Chocolate Chip Pumpkin Bread**

**Ingredients**

* 1 ½ cups all-purpose flour
* 1 teaspoon ground cinnamon
* ½ teaspoon salt
* ½ teaspoon baking soda
* 2 large eggs, room temperature
* 1 cup **Sugar In The Raw**
* 1 cup canned pumpkin
* ¾ cup canola oil
* ¾ cup semisweet chocolate chips

**Directions**

* In a large bowl, combine the 1 ½ cup flour, 1 teaspoon cinnamon, ½ teaspoon salt and ½ teaspoon baking soda.
* In another bowl (you may use kitchen aid bowl and whisk attachment on kitchen aid mixer), beat the 2 eggs, 1 cup sugar, 1 cup canned pumpkin and ¾ cup oil.
* **Stir** with wooden spoon (not whisk or beater) the wet mixture into dry ingredients just until moistened.
* Fold in the chocolate chips.
* Pour into greased 8x4-in. loaf pan
* Bake at 350° for 60-70 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.