

*Fine w/ Food*

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## CHOCOLATE CHIP PUMPKIN BREAD

- 2 eggs
- 3 tbsp. room temp coconut oil (or butter)
- 1 tsp. vanilla extract
- ¼ cup date syrup (or maple syrup)
- 1 cup organic pumpkin purée (\*NOT pumpkin pie filling!)
- ¼ cup pumpkin spice granola butter (or almond butter)
- ¾ cup coconut sugar
- 2 ½ cups almond flour
- 1 tsp. baking soda
- pinch of salt
- chocolate chips (I used a Hu Kitchen pumpkin spice chocolate bar and roughly chopped it!)



preheat oven to 350°f. grease or line a loaf pan w/ parchment paper

in a large bowl or stand mixer, add in eggs, coconut oil, vanilla, & date syrup. mix to combine. add in pumpkin puree and granola butter and mix to combine

add in coconut sugar and mix. slowly add in almond flour, baking soda, and pinch of salt. combine then fold in chocolate chips

transfer batter to a loaf pan and bake for 50–60 minutes (until a toothpick comes out clean)

cool completely before serving!