

## Pumpkin Espresso Chocolate Chip Bread

<http://unihomemaker.com/2013/10/25/pumpkin-espresso-chocolate-chip-bread/>

### *Ingredients:*

- 1 1/2 cups of all-purpose flour
- 2 teaspoons of instant espresso powder
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- 1 teaspoon of pumpkin pie spice
- 1/2 teaspoon of salt
- 1 egg
- 2/3 cup of granulated sugar
- 1 teaspoon of vanilla extract
- 1 cup of pumpkin purée
- 1/3 cup of canola oil
- 1/4 cup of sour cream
- 1 cup of semi-sweet chocolate chips + extra to sprinkle on top

### *Preparation:*

Preheat the oven to 375 degrees F. Grease a 9-inch loaf pan.

In a medium bowl whisk together flour, espresso powder, baking powder, baking soda, pumpkin pie spice and salt; set aside.

Using a stand or electric mixer (or mix by hand) mix together egg, sugar, vanilla extract, pumpkin purée, canola oil and sour cream. Slowly add in the dry ingredients and mix until just moistened. Fold in chocolate chips.

Pour batter into the prepared pan and spread it evenly with a spatula. Sprinkle the extra chocolate chips on top. Bake for 42-47 minutes or until toothpick/tester inserted into the center comes out with a few crumbs attached. Let the bread cool completely before cutting into the pan.