



Pumpkin Chocolate Chip Bread

Ingredients

- 3 1/3 c. all-purpose flour
- 3 c. sugar
- 2 tsp baking soda
- 1 1/2 tsp salt
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 15 oz can pumpkin
- 1 c. vegetable oil
- 4 eggs
- 2/3 c. water
- 1 c. chocolate chips

Instructions

1. Preheat the oven to 350 degrees. Prepare two 5x9x3 inch loaf pans with non-stick spray, set aside.
2. In a large mixing bowl combine pumpkin, oil, eggs and water. Mix in dry ingredients. Mix until combined. Fold in chocolate chips. Spoon into loaf pans
3. Bake for 60-65 minutes or until a toothpick inserted near the center comes out clean.
4. Cool for 10 minutes and remove from pan to wire rack.

Do you have the kitchen skills needed to make this recipe?

Name:

Directions complete the following questions using the recipe above.

1. Make a list of all the ingredients:
2. How important is gathering all ingredients before you start cooking?
3. Step 1 calls for preheating the oven to what temperature:
4. Why do you need 2 mixing bowls?
5. How long does it take to bake the bread?
6. How do you know the bread is done?
7. What is needed to check the doneness of the bread? Hint: not just a toothpick.

8. What is needed to remove the bread from the oven?
9. What is always your last step before you can enjoy the bread?
10. Do you feel ready to make this bread? Why or why not?