Pumpkin Bread

- 1 can pumpkin puree
- 1/2 cup vanilla yogurt (I used oat milk yogurt)
- 2 large eggs
- 2 cups of flour
- 2 tsps. baking soda
- 2 tsps. cinnamon
- 2 tsps. ground nutmeg
- 1 cup craisins
- 1 cup semi-sweet chocolate chips
- 1 cup chopped walnuts (or other nut of your choice)
- 1/2 cup + 1 tbsp. EVOO
- 1 tsp. vanilla extract
- 1 cup of honey
Pumpkin Bread

1. Wash hands with warm soapy water for 20 seconds.
2. Preheat the oven to 350 degrees Fahrenheit.
3. In a large bowl mix together canned pumpkin, yogurt, vanilla, EVOO, honey & eggs.
4. Add 2 cups of flour to the liquid mixture. If the mixture appears to be too runny add in another cup of flour.
   a. If you add 3 cups of flour, add an extra teaspoon of baking soda.
   b. The ratio is 1 tsp. of baking soda per cup of flour.
5. Add the rest of the baking soda, cinnamon, and nutmeg to the mixture and mix well.
6. Last but not least, mix in 1 cup of semi-sweet dark chocolate chips, 1 cup of craisins, and 1 cup chopped walnuts.
7. Using 1 tsp. of EVOO grease a 9X13 inch baking pan.
8. Place mixture in baking pan, making sure to evenly spread it out.
9. Bake for 45-60 minutes depending on your stove.
   a. At 45 minutes remove from oven and stick a toothpick or butter knife in the thickest part of the bread. If it comes out clean, the bread is done cooking.
10. Let it rest & cut into squares. If you place them in the freezer, let cool for about 1 hour before placing in freezer.