



**KERRY'S BLUE RIBBON WINNING
SOURDOUGH CHOCOLATE CHIP PUMPKIN BREAD**



PRE-HEAT OVEN TO 350° FOR BREAD ~ 400° FOR MUFFINS

Use the best ingredients for best results

MIX TOGETHER:

4 EGGS

1 C OIL

1 C SOURDOUGH STARTER

16 OZ CAN PUMPKIN

3 C SUGAR

ADD:

1 TSP CINNAMON

1 TSP CLOVES

1 TSP NUTMEG

(OR 3 TSP OF PUMPKIN PIE SPICE)

1 TSP SALT

1/2 TSP BAKING POWDER

2 TSP BAKING SODA

3 1/2 C FLOUR

12 OZ CHOCOLATE CHIPS

Pour batter into loaf pans sprayed with Pam or lined with parchment paper

Spray muffin tins with Pam or use paper liners.

Bake bread 70 minutes ~ mini loaf pans 30 minutes ~ muffins 20 minutes

Yields 2 loaves or 10 to 11 mini loaves or about 40 muffins