

The Pumpkin Chocolate Chip Bread Planner

A printable companion: the recipe card, the shopping list and every chart you need

Print this and keep it in your baking binder. It carries the recipe card itself, the shopping list, the spice blend, every pan size and bake time, the doneness checks, mix-in amounts, a make-ahead timeline and a storage chart — everything you need to bake this loaf twice without scrolling back through the article.

Bake two loaves at a time. The batter takes the same effort in one bowl, and the second loaf freezes beautifully.

Shopping List

Section	Item	On hand?
Produce	Orange — 1 large (for 1/3 cup juice + 1 tbsp zest)	
Produce	Pumpkin puree — 1 can (15 oz), or 2 cups drained homemade	
Pantry	All-purpose flour (3 1/2 cups)	
Pantry	Granulated sugar (2 cups)	
Pantry	Light or dark brown sugar (3/4 cup, packed)	
Pantry	Baking soda (2 tsp)	
Pantry	Fine salt (3/4 tsp)	
Pantry	Ground cinnamon (2 tsp)	
Pantry	Ground nutmeg (1/2 tsp), cloves (1/4 tsp), ginger (1/4 tsp)	
Fridge	Eggs (4 large, room temperature)	
Fridge	Neutral oil (3/4 cup)	
Baking aisle	Semi-sweet chocolate chips (1 1/2 cups)	
Optional	Pecans or walnuts (1 cup)	
Optional	Powdered sugar (1 cup) for the orange glaze	

The Recipe Card

Pumpkin Chocolate Chip Bread with Orange

Yield	2 standard 9 x 5 inch loaves (about 20 slices)
Prep	15 minutes
Cook	55 to 65 minutes

Total

About 1 hour 25 minutes, plus cooling

Ingredients

- 2 cups plain pumpkin puree (one 15 oz can), blotted for 30 minutes
- 3 1/2 cups all-purpose flour, spooned and levelled
- 2 tsp baking soda
- 3/4 tsp fine salt
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1/4 tsp ground ginger
- 2 cups granulated sugar
- 3/4 cup packed light or dark brown sugar
- 4 large eggs, at room temperature
- 3/4 cup neutral oil
- 1/3 cup fresh orange juice
- 1 tbsp grated orange zest (optional but recommended)
- 1 1/2 cups semi-sweet chocolate chips
- 1 cup chopped toasted pecans or walnuts (optional)

Instructions

1. Heat the oven to 350 F (177 C) with a rack in the lower third. Grease two 9 x 5 inch loaf pans, or line them with parchment.
2. Blot the pumpkin puree: spread it over paper towel in a sieve for 30 minutes, then measure out 2 cups.
3. Whisk the flour, baking soda, salt and all four spices together in a bowl until evenly combined. Set aside.
4. Whisk the 4 eggs with the granulated and brown sugars in a large bowl for a minute, until uniform and slightly lighter.
5. Whisk in the oil, then the pumpkin, the orange juice and the zest. The mixture will be glossy and loose.
6. Fold the dry ingredients into the wet in three additions with a spatula, stopping the moment the last streak of flour disappears.
7. Fold in the chocolate chips and the nuts, if using, with two or three strokes.
8. Divide between the two pans, two-thirds full. Bake 55 to 65 minutes, tenting loosely with foil after 30 minutes.
9. Done when a thermometer in the centre reads about 200 F (93 C). Cool in the pans 15 minutes, then finish on a rack and cool completely before slicing.

Notes

- Blotting the puree is the highest-value step: it removes the water that makes pumpkin loaves sink and go damp in the middle.
- Use oil rather than butter so the crumb stays soft for four or five days; brush the warm loaves with melted butter if you want the flavour.

- Milk or any plant milk can replace the orange juice, but keep the zest if you can — it carries most of the orange aroma.
- For 24 muffins, bake at 375 F for 18 to 22 minutes. For four mini loaves, bake at 350 F and start checking at 32 minutes.

Spice Blend Card

Mix the jar once and the ratio is done for three bakes. Keep it away from the stove — ground spice fades within about six months.

Spice	In the batter (2 loaves)	Jar for three bakes
Ground cinnamon	2 tsp	2 tbsp
Ground nutmeg	1/2 tsp	1 1/2 tsp
Ground ginger	1/4 tsp	3/4 tsp
Ground cloves	1/4 tsp	3/4 tsp
Ground allspice (optional)	1/4 tsp	3/4 tsp

Cloves are the loudest note in the jar. Measure them with a spoon, never pour from the container — twice the cloves makes the loaf taste medicinal.

Pan Sizes and Bake Times

Pan	Fill	Oven	Time
Two 9 x 5 inch loaf pans	Full batch, divided	350 F / 175 C	55 – 65 min
Two 8 x 4 inch loaf pans	Full batch, divided, on a tray	325 F / 165 C	70 – 80 min
Four mini loaf pans (5 x 3)	Full batch, divided	350 F / 175 C	32 – 40 min
One 10-cup Bundt pan	Full batch	325 F / 165 C	50 – 60 min
24-cup muffin tin	Full batch	375 F / 190 C	18 – 22 min
One 9 x 13 inch pan	Full batch, baked thin	350 F / 175 C	28 – 34 min

Dark metal and glass pans run hot: drop the oven temperature by 25 degrees and add five to ten minutes. Start checking five minutes before the earliest time and trust the thermometer, not the clock.

Doneness Check

- Instant-read thermometer in the centre reads 195 to 200 F (90 to 93 C).
- A skewer comes out with a few moist crumbs, not wet batter.
- The centre springs back when you press it lightly.
- The loaf has pulled away from the pan walls by a hair.
- It smells of toasted spice rather than raw batter.

Mix-Ins and the Orange Glaze

Addition	Amount (full batch)	Note
Semi-sweet chocolate chips	1 1/2 cups	Mini chips distribute more evenly
Toasted pecans or walnuts	1 cup, chopped	Toast 8 minutes at 350 F first
Dried cranberries	1 cup	Soak 10 minutes in hot water and drain
Crystallised ginger	1/3 cup, minced	Best upgrade here; pairs with the orange
White chocolate chips	1 cup	Cut the granulated sugar by 2 tbsp
Pumpkin seeds	1/2 cup	Scatter on top instead of folding in
Orange glaze	1 cup powdered sugar	Whisk with orange juice, a tbsp at a time, until it ribbons

Never glaze a loaf you intend to freeze. Freeze it plain, then glaze after thawing, or the surface goes sticky and weeps.

Do-Ahead Timeline

Up to 1 month ahead	Roast and puree your own pumpkin or squash, or buy extra cans. Freeze puree in 2-cup portions; thaw overnight in the fridge.
Up to 1 week ahead	Mix a jar of the spice blend above and grate and freeze the zest in a small bag. Toast and chop the nuts; store them airtight.
Night before	Set out the eggs so they reach room temperature. Cold eggs meeting oil is what makes a batter look curdled and bake unevenly.
Bake day	Line both pans with parchment, leaving an overhang on the long sides. Then blot the puree — 30 minutes, while the oven heats.
Cooling	15 minutes in the pans, no longer, then turn out onto a rack. Slicing warm gives you a gummy crumb; slicing cool gives you clean edges.
Next day	The loaf tastes better on day two, once the spice has spread through the crumb. Bake ahead when it matters.

Storage Tracker

Method	How	Keeps
Room temperature, whole	Parchment, then foil, then a zip bag	5 – 7 days
Room temperature, cut	Cling film pressed on the cut face, then a bag	4 – 5 days
Refrigerator	Wrapped airtight; serve slices at room temperature	2 weeks

Method	How	Keeps
Freezer, whole loaf	Double-wrapped in foil, then a bag, air pressed out	3 months
Freezer, slices	Sliced, interleaved with parchment, in a bag	3 months
To revive a slice	Damp paper towel, 20 seconds in the microwave	Eat at once

A Note on Doubling

1. This recipe is already a double batch — two loaves from one bowl.
2. To bake four loaves, double the ingredients but use four pans, never two bigger ones.
3. Doubling the batter into two pans gives you a raw centre every time, because the middle cannot set before the outside over-bakes.
4. If you double, mix in two separate bowls rather than one enormous one, so the flour folds in evenly.
5. Muffin tins and mini loaf pans scale best for a crowd; they bake fast and cool in half the time.

Gift Tags

Cut along the lines, punch a hole and tie one tag to each wrapped loaf with kitchen twine.

Pumpkin chocolate chip loaf — baked for you on _____

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