

## Pumpkin Yogurt Bread

### Ingredients

- 1 1/4 cup flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 2 eggs
- 1/2 cup canned pumpkin
- 1/4 cup plain Greek yogurt
- 1/3 cup sugar
- 1 teaspoon vanilla extract
- 1/3 cup chocolate chips OR chopped walnuts, optional

### Instructions

1. Preheat oven to 350 degrees F, and lightly grease a 9 x 5 loaf pan.
2. In a small bowl, whisk the flour, spices, baking soda and salt together.
3. In a large mixing bowl, lightly beat the eggs; stir in the pumpkin, yogurt, sugar, vanilla until smooth.
4. Slowly spoon the flour mix into the pumpkin mixture and gently stir until just combined. Fold in the chocolate chips (or nuts) if using.
5. Pour the batter into the prepared loaf pan.
6. Bake for 40-45 minutes, or until a knife inserted into the center comes out clean.
7. Remove the bread from the oven and cool in the pan about 10 minutes; cool completely on cooling rack.

View the recipe video on YouTube here: <https://youtu.be/eACYCpLSXiU>