

## Gluten-Free Pumpkin Chocolate Chip Bread

Serves 8-10

Prep time: 60 minutes

### Ingredients:

1 cup almond flour

1/4 cup coconut flour

1 teaspoon cinnamon

1/2 teaspoon pumpkin pie spice

1/2 teaspoon sea salt

1/2 teaspoon baking soda

3/4 cup pureed pumpkin

1/4 cup pure maple syrup or honey

1/4 cup extra virgin avocado oil

3 eggs

1/2 teaspoon pure vanilla extract

1/2 cup dark chocolate chips

### Directions:

Preheat oven to 325 degrees F.

Whisk the almond flour, coconut flour, cinnamon, pumpkin pie spice, salt, and baking soda in a large bowl. In a separate bowl whisk the pumpkin, maple syrup, avocado oil, eggs, and vanilla

until thick and smooth. Add this to the dry ingredients and mix until just combined. Fold in the chocolate chips.

Spray a loaf pan with cooking spray and spread the batter in evenly.

Bake for 40-50 minutes, until a toothpick inserted in the center comes out clean.

Cool completely before slicing.