

# Chocolate Marbled Pumpkin Bread Recipe

## Ingredients:

### Dry Ingredients:

3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/4 teaspoon ground ginger

### Wet Ingredients:

1 (15 ounce) can pumpkin puree  
4 eggs  
1 cup vegetable oil  
2/3 cup water  
3 cups white sugar

### Chocolate layer:

3 tbsp cocoa powder  
2 tbsp warm water  
1/2 tsp vanilla extract

## Directions

Preheat oven to 350 degrees F . Grease and flour two loaf pans.

1. In a large bowl, whisk together the flour, sugar, baking soda, salt, cinnamon, nutmeg, cloves and ginger.
2. In a separate bowl mix together pumpkin puree, eggs, oil and water until well blended.
3. Stir the wet ingredients into the dry mixture until just blended.
4. Mix 1/4 of the batter with cocoa powder, water and vanilla
5. Pour 1/2 of the pumpkin batter into the prepared pans, then spoon chocolate batter on top, top of with remaining pumpkin batter.
6. Using a knife pull through the batter to marble the batter.
7. Bake for about 50 minutes in the preheated oven.
8. Loaves are done when toothpick inserted in center comes out clean.

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