



## Healthier Chocolate Pumpkin Bread

*This recipe is one of our favorites at the B&B! It is so moist and yummy, our guest never suspect it is heart healthy! We hope you enjoy indulging in this decadent treat!*

3 cups Splenda or Truvia (or sugar)	⅔ c all purpose flour
4 eggs	2 c power flour* (or all purpose flour)
⅔ c water	2 c pumpkin
1 c unsweetened applesauce (or canola oil)	2 tsp soda
⅔ c cocoa	1 ½ t salt
1 c chocolate chips	1 t pumpkin pie spice (can be omitted)

Recipe makes 2 9"x5" loaves. Preheat oven to 350°. Spray pans with non stick cooking spray. Mix all ingredients together. Pour into loaf pans. Bake for 50-70 minutes, until toothpick comes out clean.

*\*Power Flour: equal parts brown rice flour, white rice flour, buckwheat flour, wheat bran, spelt flour, and whole wheat. Mix ahead of time for use as a healthier flour substitute in other baking recipes and measure out as needed. All purpose flour can be used instead of power flour.*

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