

Recipe posted on gingerfriesen.com, January 2017

Chocolate Chip Oatmeal Loaf

Adapted from a recipe called "Chocolate Holiday Oatmeal Loaf" from the Penzeys Spices catalog

Ingredients:

- 2 cups old-fashioned rolled oats
- 1 Tbsp + 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground ginger
- 1/4 teaspoon cloves
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup canned pumpkin, any brand that is 100% pumpkin (See notes for adding banana to double recipe.)
- 1 cup original almond milk
- 1 Tbsp vanilla extract
- 2 Tbsp ground flaxseed, mixed with 6 Tbsp hot water, stirred occasionally until a gooey paste forms (Or use 2 eggs.)
- 2/3 cup semi sweet mini chocolate chips (I use the Enjoy Life dairy-free chips.)

Instructions:

1. Preheat oven to 350 degrees.
2. Grease a 9-inch loaf pan with olive oil cooking spray and set aside.
3. In a large bowl, combine the oats, spices, salt, and baking soda.
4. In a second bowl, combine the pumpkin, almond milk, vanilla, and flax paste (or eggs). Mix well with a whisk.
5. Stir the wet ingredients into the dry ingredients and mix.
6. Fold in the chocolate chips.
7. Spoon into the pan and bake at 350 degrees for 35-45 minutes (I always do 35) until the middle is firm. The loaf does not rise much.
8. Let cool completely, then cover tightly with saran wrap or foil and store in the fridge overnight before slicing.

Notes:

*In our family, one loaf isn't enough to go around, so I always double the recipe. However, I make two separate batches of the dry ingredients in two large mixing bowls, and two separate batches of the wet ingredients in two medium mixing bowls.

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*To double the canned pumpkin, use one 15oz can pumpkin, which is approximately 1 3/4 cups pumpkin. Because you will not quite have enough pumpkin for 2 whole cups (for the double recipe), fill the remaining portion with half of a mashed ripe banana or 1/4 cup unsweetened applesauce.

*As stated in the blog post, for each recipe, you can use either 2 eggs, or 2 Tbsp ground flaxseed mixed with 6 Tbsp hot water, stirred occasionally until a thick paste forms. When doubling the recipe, I make two separate small bowls of the ground flaxseed mixture so that it's easy to dump the correct amount into each mixing bowl of wet ingredients.

*I have already reduced the amount of chocolate chips the original recipe called for from 3/4 cups per recipe to 2/3 cup. You may find you want to reduce this amount further. *How sweet is your tooth?*