

the modern romantics

PUMPKIN OLIVE OIL LOAF WITH CHOCOLATE CHUNKS

*Prep + Cook Time: 55 minutes
Makes: 1 loaf or 3 mini loaves*

INGREDIENTS

FOR THE LOAF:

1½ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
1 Tbsp ground cinnamon
2 tsp freshly ground nutmeg
¾ teaspoon kosher salt
1½ cups granulated sugar
2 large eggs
¾ cup extra virgin olive oil
1 cup canned pumpkin purée
⅓ cup yogurt
3 oz bittersweet chocolate, finely chopped. Plus extra for finishing

FOR THE GLAZE:

¾ cups confectioner's sugar, sifted
1-2 Tbsp hot water
2 Tbsp extra-virgin olive oil
Dark chocolate, shaved

DIRECTIONS

1. Preheat oven to 350°. Coat a loaf pan with nonstick spray and line with a parchment paper
2. Whisk flour, baking powder, baking soda, salt, cinnamon, and nutmeg in a medium bowl.
3. Combine granulated sugar and eggs in a large bowl, whisk to blend. Whisk in oil, pumpkin puree, and Greek yogurt.
4. Whisk in dry ingredients until batter is smooth. Fold in chocolate. Scrape into prepared pan; smooth top. Bake until golden brown and a tester inserted into the center of the cake comes out clean, 50 minutes. (If you are splitting the batter into 3 mini loaves, the bake time is approximately 35 minutes)
5. Let cake cool completely on a wire rack.
6. Once the cake is almost completely cooled, begin working on the icing by whisking the confectioners sugar, olive oil, and water until smooth.
7. Drizzle glaze over the cake (by pouring over the cake or with a spoon) and sprinkle with chocolate shavings (by using a vegetable shaver)
8. Package your loaf in a glassine bag, tie with twine and accent with a sprig of greenery for extra flair

bon appetit