

Gingerbread Loaf With Dark Chocolate and Spiced Crumble

Serves: 2 medium loafs

Ingredients

- 1 cup whole wheat flour
- 1 cup unbleached all-purpose flour (if you don't want to use whole wheat you can use entirely all-purpose)
- 1 teaspoon pumpkin pie spice, or cinnamon
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 teaspoons baking powder
- 1 cup brown sugar
- ½ cup melted butter; cooled
- 3 eggs; room temperature
- ¾ cup sour cream; room temperature
- 2 tablespoons molasses
- 2 teaspoons vanilla extract
- 1½ cup chocolate; chopped if using a bar of chocolate or you can use chocolate chips
- Topping
 - ½ cup butter; melted and cooled
 - ½ cup oats
 - ¼ cup brown sugar
 - ½ teaspoon pumpkin pie spice, or cinnamon
 - ¼ cup sugar
 - ¾ cup unbleached all-purpose flour



Instructions

1. *Preheat the oven to 350 degrees
2. *In a large bowl combine the flours, pumpkin pie spice, salt, baking powder, baking soda, and brown sugar into a bowl
3. *In another bowl combine the sour cream, molasses, vanilla, and eggs
4. *Stir the sour cream mixture and the melted/cooled butter into the flour mixture
5. *Stir until just combined
6. *Fold in the chopped chocolate
7. *Spray the two loaf pans with a good amount of cooking spray
8. *Pour half of the mixture into each pan
9. *In a small bowl get the crumble ready by combing the oats, brown sugar, sugar, cinnamon, and flour together
10. *Stir with a fork and gradually pour in the melted butter
11. *Distribute the crumble evenly over the top of each loaf
12. *Bake at 350 degrees for 35-40 minutes, or until the middle is set and a toothpick comes out clean when inserted
13. *Allow to cool for about 10 minutes or so before taking it out of the pan

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/gingerbread-loaf-dark-chocolate-spiced-crumble/>