

Newfoundland Chocolate Chip Orange Bread



Recipe By: Cecilia White

Prepared By: The Bearded Chef

1 1/2 cups sugar
1 1/2 cups unsalted butter, room temperature
1 1/2 cups brown sugar
3 eggs
6 cups flour
3 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 1/2 cups chocolate chips
3 teaspoons vanilla extract
3 cups milk
zest of 3 oranges

Preheat oven to 350F.

In a bowl mixer, with the paddle attachment, on Low speed, beat the butter until smooth.

Slowly add both sugars until completely dissolved, approx. 5 minutes.

Add eggs, one at a time, increasing the mix speed to High until egg is incorporated. Reduce back to Low speed before adding the next egg.

With the bowl mixer on Low, add the vanilla extract.

In a separate bowl, mix all dry ingredients together. Whisk well to combine.

Working in 3-4 batches, slowly add the dry ingredients, alternating with the milk, into the bowl mixer.

With the bowl mixer on Low, add the orange zest and chocolate chips.

Grease and flour 3 loaf pans.

Pour 1/3 of the batter into each loaf pan.

Bake at 350F for 45-50 minutes.

Let cool before cutting.