

Pumpkin

*Gluten-free
Dairy-free*

Bread



Ingredients

- ~ 1 1/2 cups Arnel's Originals All Purpose Flour
- ~ 1/2 teaspoon sea salt
- ~ 1 teaspoon cinnamon
- ~ 1/2 teaspoon nutmeg
- ~ 1/4 teaspoon ground cloves
- ~ 1/2 cup brown sugar
- ~ 1/2 cup cane sugar

- ~ 2 eggs
- ~ 1/4 cup oil
- ~ 1 teaspoon vanilla extract
- ~ 1 cup (half a can) pumpkin

Directions

- Stir the dry ingredients
- Beat the wet ingredients
- Combine them both and beat for 5 minutes

- Fold in 1/2 cup of raw walnuts or other nuts (optional)
- Pour batter into a small greased loaf pan

- Bake 350° for 45 minutes or until toothpick comes out clean

***If you want to double the recipe, use two loaf pans or a 9 x 9" square pan. Don't use one large loaf pan (a 5" x 9") because it will take a very long time for the dough to cook in the center.*

***For Zucchini Bread, substitute 1 cup of grated zucchini for the pumpkin*