

PUMPKIN BREAD



Ingredients |

- 3/4 cups sugar
- 1/2 cups oil
- 1 1/4 cups pumpkin puree
- 3 eggs
- 1 1/2 cups Manini's Gluten Free Multi-Purpose Flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon vanilla
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon ginger
- 1 1/2 teaspoon allspice

Directions |

Preheat oven to 325.

1. Oil and flour two loaf pans.
2. In large bowl, whisk together dry ingredients (flour through allspice) and set aside. Blend sugar, oil, vanilla, puree and eggs until well mixed. Slowly add dry ingredients to wet. Mix for one minute on medium speed.
3. Pour into prepared pans.
4. Bake 35-40 minutes, until toothpick inserted in the loaf comes out clean.
5. Cool 10 minutes before removing from pans.

BANANA BREAD can be made with the same recipe by simply replacing the pumpkin puree with mashed bananas.