



Pumpkin Bread

INGREDIENTS:

1 ½ cups all-purpose flour

½ cup of wheat flour

2 teaspoon of baking powder

1/2 teaspoon baking soda

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

1/2 teaspoon ginger

1/4 teaspoon all spice

1/4 teaspoon cloves

2 cups of pumpkin puree

1 cup of brown sugar

2 jumbo/ large eggs

1 individual container of Greek yogurt

2 tablespoons of vegetable oil (*I like to use milk as a substitute)



Pumpkin Bread Coninued

PREPARATION FOR BREAD

1. Preheat oven to 350°F and grease two bread loaf pans. (If you wish for one loaf, please feel free to divide the measurements.)
2. In a standing mixer, beat together puree, sugar, eggs, yogurt, and oil.
3. Combine all dry ingredients together and gradually add them to the batter. Feel free to add extra flour to the batter if you wish for it to be thicker.
4. Pour the batter evenly in each baking pan and set it in the oven. Bake for 35-40 minutes or until done. (I personally like to test my loaf by sticking a butter knife in the center of the loaf. If it comes out clean, it is ready!)