

Pumpkin Date Bread



OVEN - 350 degrees F

Grease two 9 x 5 - inch loaf pans or five or six mini loaf pans

Bake 55 - 65 minutes for large loaves and check after 45 minutes for mini loaves

Ingredients

- 1 cup applesauce
- 1 cup canned pumpkin
- $\frac{2}{3}$ cup oil
- 3 eggs
- $\frac{1}{2}$ cup milk
- $\frac{1}{3}$ cup molasses
- 1 teaspoon vanilla extract
- $3\frac{2}{3}$ cups flour
- 2 cups sugar or 1 cup stevia blend
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon baking powder
- 1 cup chopped dates
- 1 cup chopped pecans
- **TOPPING:**
 - $\frac{1}{4}$ cup packed brown sugar
 - $\frac{1}{4}$ cup chopped pecans
 - $\frac{1}{2}$ teaspoon ground cinnamon

Preparation

1. Preheat oven to 350 degrees F. Spray two 9 x 5 - inch loaf pans or five or six mini loaves with cooking spray. Set aside.
2. In a large mixing bowl, combine the first seven ingredients; mix well. Combine the flour, sugar, baking soda, cinnamon, nutmeg, and baking powder; gradually add to pumpkin mixture and stir well with a wooden spoon. Stir in dates and pecans.
3. Divide the batter between the loaf pans.
4. Combine the topping ingredients in a small bowl with a fork. Sprinkle over the batter.
5. Bake for 55 - 65 minutes or until test done for the large loaves or check after 45 minutes for the smaller loaves.
6. Cool in pans on wire rack for 15 minutes before removing and allowing to finish cooling on wire racks. Wrap in foil and store overnight for best results.