



Pumpkin Bread

makes two small loaves

Ingredients:

1 1/2 cups + 2 tablespoons flour*

1 1/2 cups sugar

3/4 teaspoon salt

2 teaspoons baking soda

1/2 teaspoon ground nutmeg

1 teaspoon ground cinnamon

1 cup pureed pumpkin* (canned or homemade—see note below)

1/2 cup apple sauce

2 eggs (or an egg substitute equivalent to 2 eggs, such as [Ener-G Egg Replacer](#))

1/4 cup water*

*The first time I made this, it turned out kind of gooey. I realized it was because I used homemade pumpkin puree instead of canned pumpkin, which is a lot less watery. If you use canned you'll only need the flour amount given in the recipe but if you go with homemade puree that is liquid-y, use about 2 cups of flour instead and skip the water altogether. In the end, you want a normal cake batter consistency.

Instructions:

Preheat oven to 350 F and grease two small loaf pans (mine were glass.)

Whenever I bake something vegan, the first thing I do is mix up my egg-replacer mixture first in small bowl and set aside until ready to use. If you are using eggs, skip this and move on the next step.

Which is to sift together the flour, sugar, salt, baking soda, nutmeg and cinnamon in a mixing bowl.

Now in a mixer, blend up pumpkin, apple sauce and eggs (or egg replacer) until well incorporated.

Slowly add in the dry ingredients in small batches. Mix well.

Divide the batter into the two small loaf pans and bake at 350 F for about 45-60 minutes. (Stick a toothpick in after 45 minutes, if it comes out clean, it's done, otherwise let it bake longer.) You can sprinkle some powdered sugar on top and serve as a pretty "cake" or cut slices and slather on some butter and eat as bread. (If you call it bread you can eat it for breakfast, right?) Hope you enjoy it.

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