

Pumpkin Bread

Makes 2 loaves

Prep time 20 mins

Cooking time 2 hrs, baking

Ingredients:

2 cups roasted pumpkin puree

2 cups sugar

3 large eggs

¾ cup oil

2 cups + 3 Tbsp. all-purpose flour

1 cup whole wheat flour

2 Tsp. salt

1 Tbsp. baking soda

1 Tsp. Alchemy Spice Company "Sweet Spice"

Direction

Preheat oven to 375 degrees. To roast the pumpkin, cut medium sized pumpkin, cut medium sized pumpkin in half, remove seeds and cuts. Place cut sides on oiled baking sheet and roast for 45-60 minutes. Once flesh is soft, let cool and scrape out of skin with a large spoon.

Change oven temperature to 325 degrees. Combine pumpkin with sugar, eggs, and oil, and mix until fully incorporated. In a separate bowl, combine flours, salt, baking soda, and spice. Add dry mixture to the wet pumpkin mixture in three batches, mixing slowly with a wooden spoon between each addition.

Mix just until dry ingredients are incorporated. Do not overmix. Pour or scoop the batter into greased 4 1/2" x 9" loaf pans. Bake for 50-60 minutes or until and inserted toothpick pulls out clean.