



Pumpkin bread

Nothing says fall and the Thanksgiving season like pumpkin. Pumpkin soup, pumpkin pie, toasted seeds... the possibilities are endless. This year, I opted to make pumpkin bread. This is a great make-ahead recipe that you can top with an icing sugar glaze and serve as dessert, or you can top it with oats and serve it as a side, or you can leave it as is and have it with your morning coffee. Serve it any which way – you'll have a bunch of happy customers!

Ingredients:

- 3 c flour
- 2 tsp ground ginger
- 2 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- ¼ tsp ground cloves
- 1 c oil
- 1 c sugar
- 3 eggs
- ½ c molasses
- 1 15 oz can of pure pumpkin

Directions:

1. Preheat oven to 350
2. Combine the dry ingredients in a bowl. Set aside.
3. Mix the oil and the sugar. Add the eggs until well blended, then the molasses and the pumpkin.
4. Add the dry ingredients until full incorporated.
5. Divide between 2 sprayed loaf pans.
6. Bake for 50 minutes or until toothpick comes out clean.

Oats topping option:

1/2 c brown sugar

1/2 c rolled oats

1/3 c flour

Pinch of salt

1/4 c margarine – room temperature

Combine. Divide into half and top pumpkin loaves and then bake.

Icing sugar glaze (per loaf):

1. Let pumpkin bread cool
2. Combine 1 c powdered sugar, 1/4 tsp vanilla extract 3-5 Tbsp water, a pinch of cinnamon.
3. Pour over pumpkin bread.

