



PUMPKIN BREAD



INGREDIENTS

ITEM	QUANTITY
• Pumpkin Purée	1 Cup
• Large Eggs	2
• Light Brown Sugar	¼ Cup
• Lactose-free Milk	¼ Cup
• Vanilla Extract	1 Tsp.
• Gluten-free All-purpose Flour Blend (No Inulin/Chicory Root Fiber)	1½ Cups
• Baking Powder	1 Tsp.
• Cinnamon	1 Tsp.
• Ground Ginger	½ Tsp.
• Nutmeg	¼ Tsp.
• Salt	¼ Tsp.

SERVING SIZE 1



PREPARATION

- Preheat oven to 350°F.
- Line a loaf pan with parchment paper.
- In a large bowl, whisk pumpkin, eggs, maple syrup, milk, and vanilla until smooth.
- In a separate bowl, combine gluten-free flour, baking powder, cinnamon, ginger, nutmeg, and salt.
- Slowly add dry ingredients into wet ingredients.
- Stir until just combined. Avoid overmixing.
- Pour batter into loaf pan and smooth the top.
- Bake 45-55 minutes until a toothpick inserted in the center comes out clean.

➤ Cool completely before slicing.