

Spiced pumpkin loaf

BREADS AND DESSERTS

Preparation time: 20 minutes

Baking time: 1 hour

Yield: One 12-slice loaf

Ingredients	Amount		Method
	Metric	Imperial	
All-purpose flour	600 ml	2 1/2 cups	Mix together dry ingredients and orange zest.
Baking powder	7.5 ml	1 1/2 tsp.	
Baking soda	2.5 ml	1/2 tsp.	
Ground cinnamon	2.5 ml	1/2 tsp.	
Ground cloves	2.5 ml	1/2 tsp.	
Ground ginger	2.5 ml	1/2 tsp.	
Ground nutmeg	1 ml	1/4 tsp.	
Orange zest	10 ml	2 tsp.	
Eggs	2	2	Beat together eggs, sugar and oil.
Sugar	250 ml	1 cup	
Vegetable oil	60 ml	4 Tbsp.	
Cooked, puréed pumpkin	310 ml	1 1/4 cups	Add puréed pumpkin. Use a wooden spoon to stir in flour mixture until all ingredients are thoroughly moistened.
Vegetable shortening	a.r.		Pour mixture into a greased 9"x 5" (23 cm x 13 cm) loaf pan. Bake at 350°F (180°C) for 1 hour. Let stand for 10 minutes before removing from pan and setting on a rack to cool completely. Wrap in plastic wrap. Best if made one day ahead.

a.r.: as required

