

pumpkin bread.

3½ cups of pumpkin puree
1 cup of vegetable oil
6 eggs large.
660 grams sugar
3 teaspoons of baking powder
1 teaspoon of bicarb soda
1 teaspoon salt
2 teaspoons of cinamon
½ teaspoon of nutmeg
½ teaspoon of ginger
¼ teaspoon of ground clover
4½ cups of plain flour

topping
2 tablespoons
of sugar.
2 teaspoon
of cinamo.

1. Heat oven to 200 degrees Celsius.
2. Grease 2 baking dishes and line with bake paper; or use patty pans depending on the time
3. Remove the pumpkin peel, chop into small squares place in a saucepan with water. Boil till pumpkin is soft, then drain well. Let pumpkin cool.
4. In a large bowl whisk together pumpkin oil, eggs and sugar till smooth.
5. Add baking powder, bicarb soda, salt, cinamon, nutmeg, ginger and cloves to the batter and whisk till combined.
6. Fold in flour till well mixed.
5. Either place batter in your deep baking dishes or place into patty cases.
6. Sprinkle your cinamon sugar over the top and bake your tray-oven dish for 40 minutes or patty pans for 15 minutes.