



Pumpkin Bread

Ingredients:

- 3 1/2 cups of pumpkin puree
- 1 cup of vegetable oil
- 6 eggs large
- ~~600g sugar~~ **Flour** 200g brown sugar
- 3 tsp of baking powder
- 1 tsp of bicarb soda
- 1 tsp salt
- 2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 1/4 teaspoon of ground cloves
- 4 1/2 cups of plain flour

Topping:

- 2 tbsp of sugar
- 2 teaspoons of cinnamon

Method:

1. Heat oven to 200C
2. Grease 2 baking dishes and line with baking 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, cinnamon, nutmeg, ginger, and cloves to the batter and whisk till combined.
6. Fold in flour till well mixed
7. Either place batter in your deep baking dishes or place into patty cases.
8. Sprinkle your cinnamon sugar over the top and bake your tray - oven dish for 40 minutes or patty pans for 15 minutes

Notes