

Egg Free Pumpkin Bread

Ingredients

- 2 cups all-purpose flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cloves
- 1 teaspoon cinnamon
- 1 teaspoon ground nutmeg
- 2 cups sugar
- ¾ cups unsalted butter, softened
- 2 mashed bananas
- 1 15-ounce can 100% pure pumpkin puree



Instructions

1. Preheat oven to 325°F. Generously grease two 8 ½" x 4 ½" loaf pans.
2. Combine flour, salt, baking powder, baking soda, and spices in a bowl; use a whisk to mix well and set aside.
3. In large bowl of an electric mixer, at medium speed, beat butter and sugar until just blended. Add mashed banana. Continue beating until very light and fluffy, a few minutes. Beat in pumpkin.
4. At low speed, beat in flour mixture until well combined.
5. Turn batter into prepared pans, dividing evenly, and bake for 65 to 75 minutes, or until cake tester inserted in center comes out clean. Let loaves cool in pan about 10 minutes, then turn out on wire rack to cool completely. (If the loaves stick, run a plastic knife around the edges of the pan to loosen them.)

Source: Jen K rivoshen, Customer Service

