

Marie Saba

*from my kitchen to yours*

## Better Pumpkin Bread

*Makes 1 large loaf*

### Ingredients:

- Cooking spray to grease the pan
- 2 cups all-purpose flour
- 1 cup of brown sugar
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 Tablespoon ground cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon allspice
- 1 cup pumpkin puree
- 1 cup grated zucchini or carrot, lightly packed
- 1/2 cup neutral oil
- 2 eggs
- Optional topping: 1/2 cup chopped walnuts



### Instructions:

1. Preheat oven to 350 F. Grease 9 x 5 x 3 - inch loaf pan with baking spray.
2. Place all dry ingredients (flour, sugar, baking soda, baking powder, salt and spices) in a large bowl. Mix to combine. Add pumpkin, grated zucchini, oil, and eggs. Mix to combine.
3. Spoon batter into the greased loaf pan. Sprinkle chopped walnuts on top, if using. Bake for 65-70 minutes or until a toothpick inserted into the center comes out clean. Cool and enjoy!

### Notes:

For smaller loaves, use three 5 x 3 x 2 - inch loaf pans, and bake for 45 to 50 minutes.

To freeze, wrap in plastic wrap and place in a resealable freezer bag. Freeze up to 2 months. Thaw, unwrapped, on the countertop for 3-4 hours.

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