

Pumpkin Pie Spiced Loaf Bread

INGREDIENTS:

1 Tbsp F+F Pumpkin Pie Spice Seasoning Blend

1c Whole Wheat Flour

1 c Cake Flour

1/2 tsp Salt

2 tsp Baking Powder

1/2 tsp Baking Soda

1tsp Salt

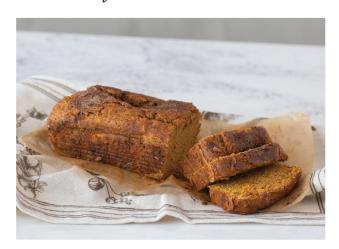
1½ c Butter

1½ c White Sugar

½ c Dark Brown Sugar

2 Eggs

15 oz Puréed Pumpkin



INSTRUCTIONS:

- 1. Preheat the oven to 375°F & grease an 8x4 inch loaf pan. Line with parchment paper & set aside.
- 2. Using a large mixing bowl, whisk together all dry ingredients.
- 3. With an electric mixer, beat the butter & sugars together until light and fluffy.
- 4. Add the eggs, one at a time, combing fully.
- 5. Next add one half of the dry ingredients mixture. Fully combine, scraping edges of bowl with a spatula.
- 6. Add in the canned pumpkin & then the rest of the dry ingredients.
- 7. Bake for 20 minutes at 375°F & then turn down to 325°F & bake for another 30-40 minutes.
- 8. Let cool for 40 minutes before serving.

Ænjoy!