



FINCH + FENNEL

## Pumpkin Pie Spiced Loaf Bread

### INGREDIENTS:

- 1 Tbsp F+F Pumpkin Pie Spice Seasoning Blend
- 1 c Whole Wheat Flour
- 1 c Cake Flour
- ½ tsp Salt
- 2 tsp Baking Powder
- ½ tsp Baking Soda
- 1 tsp Salt
- 1 ½ c Butter
- 1 ½ 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.

*Enjoy!*

