



DairyFree Pumpkin Bread

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

2 hrs 20 mins

Description

Enjoy all the flavors of pumpkin pie in this easy delicious and moist pumpkin bread Keep it in the refrigerator for a quick breakfast snack or even a nottoosweet dessert

Ingredients

— - 1 $\frac{3}{4}$ cups all-purpose flour - 1 $\frac{1}{2}$ cups sugar - 1 teaspoon baking soda - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon ground ginger - $\frac{1}{2}$ teaspoon ground nutmeg - $\frac{1}{2}$ cup vegetable oil - 2 eggs - ? cup Almond Breeze Vanilla almondmilk - 1 cup canned pumpkin puree

Instructions

1. Heat oven to 350 degrees F. Grease 9x5-inch loaf pan. Line bottom with waxed paper or parchment; grease paper. In large bowl
2. mix flour
3. sugar
4. baking soda
5. salt
6. cinnamon
7. ginger
8. and nutmeg with electric mixer on low speed. Add remaining ingredients. Beat on low speed until ingredients are moistened. Beat on medium speed just until creamy. Spread evenly in pan. Bake 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan and cool completely on cooling rack
9. about 1 hour. Store in refrigerator if desired. Nutritional Information: Nutrition analysis per serving: Calories 260
10. Calories from Fat 90
11. Total Fat 10g (15% DV)
12. Saturated Fat 1g (5% DV)
13. Trans Fat 0g
14. Cholesterol 30mg (10% DV)
15. Sodium 220mg (9% DV)
16. Carbohydrates 40g (13% DV)
17. Dietary Fiber 1g (4% DV)
18. Sugars 26g
19. Protein 3g
20. Vitamin A 50%
21. Vitamin C 2%
22. Calcium 2%
23. Iron 6%.