



GlutenFree Pumpkin Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This recipe for glutenfree pumpkin bread gives you moist loaves that are full of flavor

Ingredients

- - 1 cup pumpkin puree - $\frac{3}{4}$ cup white sugar - 2 eggs
- beaten - $\frac{1}{4}$ cup canola oil - $\frac{1}{4}$ cup applesauce - 1 $\frac{3}{4}$ cups gluten-free multi-purpose flour (such as Mixoflour)
- 1 teaspoon baking soda - $\frac{3}{4}$ teaspoon salt - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon ground nutmeg - $\frac{1}{4}$ teaspoon ground cloves - $\frac{1}{4}$ teaspoon ground ginger - $\frac{1}{4}$ cup raisins

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5-inch loaf pan. Mix pumpkin puree
2. sugar
3. eggs
4. oil
5. and applesauce together in a large bowl. Whisk flour
6. baking soda
7. salt
8. cinnamon
9. nutmeg
10. cloves
11. and ginger together in a separate bowl; add to pumpkin mixture and stir until just blended into a batter. Gently fold raisins through the batter; pour into prepared loaf pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
12. 60 to 70 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.