



Orange Pumpkin Loaf

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

You can try this moist loaf with an orange cream spread butter or leave plain For a variation try substituting dates for the raisins

Ingredients

- - 1 large orange - 1/2 cup butter
- softened - 1 1/2 cups white sugar - 2 eggs - 1 cup canned pumpkin - 1/2 cup water - 2 cups all-purpose flour - 1 teaspoon baking soda - 1/2 teaspoon baking powder - 3/4 teaspoon salt - 1/2 teaspoon ground cinnamon - 1/2 teaspoon ground cloves - 1/2 cup chopped walnuts - 1/2 cup chopped raisins

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan. Cut orange into wedges
2. and remove seeds. Place orange
3. peel and all
4. in a food processor. Pulse until finely chopped; set aside. In a large bowl
5. cream butter and sugar until smooth. Beat in the eggs one at a time
6. then stir in the pumpkin
7. water
8. and the ground orange. Mix together flour
9. baking soda
10. baking powder
11. salt
12. cinnamon
13. and cloves. Stir into batter just until moistened. Stir in nuts and raisins. Spoon into the prepared loaf pan. Bake for 1 hour in the preheated oven
14. or until a toothpick inserted near the center comes out clean. Let stand 10 minutes
15. then remove from pan
16. and cool on a wire rack.