



Harvest Pumpkin Bread

You will need:

2 cups all-purpose flour	¾ cup granulated sugar
1 tsp. baking soda	½ cup brown sugar
2 tsp. cinnamon	2 large eggs
1 tsp. ground ginger	1 can pumpkin puree
½ tsp. ground nutmeg	½ tsp. salt
½ tsp. ground cloves	2 tbsp. ground flax seeds
2 tbsp. chia seeds	½ cup canola oil

Instructions:

1. Preheat oven to 350 degrees. Spray a 9x5 loaf pan with nonstick spray, then line with parchment paper (leaving a little overhang on each side) and spray again.
2. In a large mixing bowl, use a wooden spoon or whisk to blend the oil, granulated and brown sugar, pumpkin puree and eggs.
3. Add the flour, baking soda, spices, salt and seeds. Mix until just blended. Do not overmix.
4. Turn into loaf pan and bake for 55 minutes. Use the parchment paper sling to lift the bread out of the pan and cool to room temperature.

EveryStep Giving Tree always has a large selection of pans, mixing bowls and utensils! The loaf pan we used for this recipe cost \$1.98.