

Pumpkin Bread, Vegan

Dairy and Egg-free (adapted from Food52.com)



Ingredients:

1 C Granulated sugar

1/3 C brown sugar

1 2/3 C Unbleached all-purpose flour

1 tsp Baking soda

1/2 tsp Ground cloves

1/2 tsp Ground cinnamon

1/4 tsp Ground nutmeg (or 10-12 swipes of whole nutmeg on a microplane)

Pinch of salt

10 oz (by weight) Pumpkin purée (generous 1 C)

1/3 C Neutral vegetable oil (organic canola, sunflower, grapeseed)

Pan spray or additional oil

Method:

Pre-heat oven to 325° F. Spray loaf pan (8" X 5") or grease with additional oil. In a large bowl, mix the first eight ingredients. In a small bowl, mix together the pumpkin purée and oil. Fold the pumpkin mix into the dry ingredients and mix together well, the batter will be thick. Spoon into the prepared loaf pan and smooth the top with a spatula. Bake for 1 hour and 15 minutes or until a cake tester comes out clean and dry.

Cool for 15 minutes on a rack and turn out of the pan by loosening the edges. It may seem that it won't come out, but give a bottom a thump and it will come out easily. Cool thoroughly.

This pumpkin bread freezes well and can be doubled or tripled easily.