



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Pumpkin**

Pumpkin Bread

Ingredients:

15oz pure pumpkin puree
3 cups flour
1 cup sugar
1 cup brown sugar
 $\frac{2}{3}$ cup water or milk
 $\frac{1}{2}$ cup apple sauce
4 eggs, room temperature
2 tsp baking soda
2 tsp baking powder
1 tsp pumpkin pie spice
 $\frac{1}{2}$ tsp freshly grated nutmeg
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{2}$ tsp salt

Directions:

Preheat your oven to 350F. Grease 2 loaf pans. Set aside. In a large mixing bowl, whisk together all the dry ingredients, add in all the wet ingredients. Beat by hand or on low setting with a beater until just combined. Let sit for 10 minutes. Pour into the prepared loaf pans and bake for 65 minutes or until toothpick inserted comes out clean. Allow to cool in the pans for 10 minutes before removing.