



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Pumpkin Bread

Ingredients

- 3 cups flour
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 tsp baking soda
- 2 tsp baking powder
- 1 tsp pumpkin pie spice
- ½ tsp nutmeg, freshly grated
- ½ tsp cinnamon
- ½ tsp salt
- 15 oz pure pumpkin purée
- 2/3 cup water or milk
- ½ cup apple sauce
- 4 eggs, room temperature

Directions

Preheat your oven to 350. Grease 2 loaf pans. Set aside.

In a large mixing bowl, whisk together flour, granulated sugar, brown sugar, baking soda, baking powder, pumpkin pie spice, nutmeg, cinnamon, and salt. Add in pumpkin purée, water (or milk), apple sauce, and eggs.

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.

*Contains gluten and eggs