

jenni kayne

Pacific Natural

Simple Seasonal Entertaining



Foreword by Martha Stewart

RIZZOLI
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*INGREDIENTS**Makes 1 loaf*

1 (15-ounce) can pumpkin puree

½ cup grapeseed oil

3 large eggs

1½ cups plus 1 tablespoon organic coconut sugar, divided

1 ½ teaspoons baking powder

¾ teaspoon baking soda

¾ teaspoon fine sea salt

1¾ teaspoon ground cinnamon, divided

¼ teaspoon fresh grated nutmeg

1 Tablespoon fresh ginger, minced

2 pinches of ground cloves

2¼ cups gluten-free flour

Pumpkin Bread

Preheat oven to 350° F. Coat a loaf tin with butter or oil and set aside. In a large bowl, whisk together pumpkin puree, oil, eggs and 1½ cups sugar until smooth. Sprinkle baking powder, baking soda, salt, ¾ teaspoon cinnamon, nutmeg, ginger and cloves over batter and whisk until well combined. Add flour and stir with a wooden spoon until just mixed. Scrape into the prepared loaf pan and smooth the top.

In a small dish, stir together the remaining tablespoon sugar and teaspoon of cinnamon and sprinkle over the top of batter.

Bake the bread 65-75 minutes, until a toothpick inserted into all parts of the loaf comes out clean. Let the cake cool for 10 minutes, and then remove it from the pan.

