

# Pumpkin bread

## Raciones para 1

150 g  
Flour  
160 g  
Baked pumpkin (puree)  
2 teaspoons  
Baking powder  
150 g  
Brown sugar  
1 tablespoon  
Ground spices (clove, ginger, cinnamon,  
and nutmeg)  
60 ml  
Milk  
1  
Egg  
80 ml  
Olive oil  
1 pinch  
Salt  
1 teaspoon  
Vanilla extract

- 1 Pre-heat oven to 200°C.
- 2 Combine flour, baking powder, spices mix, and salt in a bowl.
- 3 Mix in another bowl the pumpkin puree, the whisked egg, sugar, oil, milk, vanilla extract, and blend until well-combined.
- 4 Pour the liquid mix into the dry ingredients bowl and stir.
- 5 Grease a loaf pan and add the mix.
- 6 Bake for 180°C for 1 hour. Poke the bread with a toothpick to check if it is ready. If not, bake for a few more minutes.
- 7 Let cool over a rack.
- 8 Sprinkle icing sugar and ground cinnamon and serve.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/pan-de-calabaza-casero/>

