

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

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

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