

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/en/receta/pan-de-calabaza-casero/>

