

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Spiced Pumpkin Bread

1 ¾ cup	-all-purpose flour
1 tsp	-baking soda
1 tsp	-salt
2 tsp	-ground cinnamon
1 tsp	-ground nutmeg
½ tsp	-ground cloves
1 tsp	-ginger powder
¼ tsp	-baking powder
1 1/3 cup	-sugar
½ cup	-unsalted butter, softened, cut up
1 cup	-pure pumpkin
2	-eggs
1 cup	-nuts (optional)



Untiedt's Vegetable Farm, Inc.

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Directions:

Heat oven to 350°. Spray bottom of loaf pan with cooking spray. Whisk flour, baking soda, salt, cinnamon, nutmeg, cloves, ginger, and baking powder in medium bowl. Beat sugar and butter at medium-high speed until light and fluffy, add pumpkin and eggs until blended. Slowly add flour and nuts, beat at low speed until blended. Spoon batter into pan. Bake 55-60 min or until center springs back when lightly touched. Cool on wire rack. Loaves can be frozen at this point.

Special Event or Canning Project?

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