



## Pumpkin and Pepita Loaf

Recipe By UNICOI PRESERVES

MAKES: 1 LOAF

### INGREDIENTS:

- ☐ 15 oz. can 100% pure pumpkin
- ☐ 1/2 cup canola oil
- ☐ 3 large eggs, room temperature
- ☐ 1 2/3 cup granulated sugar
- ☐ 3/4 tsp. baking powder
- ☐ 3/4 tsp. baking soda
- ☐ 3/4 tsp. table salt
- ☐ 1 tsp. cinnamon
- ☐ 1 tsp. ginger
- ☐ 1/4 tsp. nutmeg
- ☐ 1/8 tsp. ground cloves
- ☐ 2 1/4 cups all-purpose flour
- ☐ 1/4 cup pepita seeds, roasted and salted (Ingles bulk section)
- ☐ non-stick cooking spray

### DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F. Spray a 9x5 loaf pan with non-stick spray.
- ☐ 2. In a large mixing bowl, whisk pumpkin, oil, eggs, and sugar until smooth.
- ☐ 3. Sprinkle baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves over the batter; whisk well.
- ☐ 4. Add flour, switch to a rubber spatula, and mix until just combined.
- ☐ 5. Scrape batter into prepared pan and smooth the top. Sprinkle with pepitas.
- ☐ 6. Bake for 65-70 minutes, rotating the loaf at 30 mins. Bread is done when a skewer inserted comes out clean.
- ☐ 7. Cool in pan for 15 minutes, then remove loaf to a cooling rack. Cut and serve when cooled.

*Store at room temperature. This recipe freezes well.*

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