

# Pumpkin Spice Loaf

## Knox Pumpkin Farm

### Ingredients

- 1 1/2 cups white sugar
- 1/2 cup vegetable oil
- 2 eggs from Almet Farms
- 1/3 cup water
- 1 cup purée from a Knox Pumpkin Farm pumpkin
- 1 teaspoon ground ginger
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1 3/4 cups all-purpose flour
- 3/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1 teaspoon baking soda

Preheat oven to 350 degrees and line or grease a 9x5 loaf pan.

In large bowl, combine sugar, oil and eggs and whisk until smooth. Add water and whisk until blended. Add spices and pumpkin purée and whisk until blended.

In a medium bowl, combine flour, salt, baking powder and baking soda.

Add the dry ingredients to the wet ingredients and blend just until combined and no streaks of flour remain.

Add batter to the prepared pan. Bake at 350 degrees for 60-70 minutes or until cake tester inserted in center of loaf is clean.

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