



PREP: 15 min  
COOK: 40 min  
SERVES: 8-10

## Spiced Pumpkin Loaf

As heavenly as Banana or Carrot Cake, why not spice things up with this intricate loaf cake - it's full of pumpkin and spice and all things nice! The perfect recipe for a cozy Autumn afternoon. Thanks to our friends at Nordic Ware Australia for the recipe and photograph.

### Ingredients

1 ½ cup (225g) flour  
1 tsp baking soda  
1/2 tsp baking powder  
2 tsp ground cinnamon or Queen Cinnamon Baking Paste  
1 tsp ground ginger  
1/2 tsp ground nutmeg  
1/2 tsp salt  
3/4 cup (165g) sugar  
3/4 cup (165g) packed brown sugar  
1 tsp Queen Vanilla Bean Paste  
1 cup canned pumpkin (or fresh pumpkin cooked and puréed)

### Method

#### STEP 1

Preheat oven to 175°C (fan forced) and grease and flour the pan.

#### STEP 2

In a bowl combine flour, baking powder, soda, spices and salt, set aside.

#### STEP 3

In a large bowl combine sugars, vanilla, pumpkin, eggs and butter until smooth. Add the flour mixture and milk, and combine all ingredients.

#### STEP 4

Pour the batter into prepared pan and tap on counter gently to remove bubbles. Bake for 40-50 minutes or until an inserted skewer comes out clean.

#### STEP 5

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## Ingredients

120g butter, melted and slightly cooled  
2 large eggs  
3/4 cup (180ml) milk  
Icing sugar (for dusting)

## Method

Cool loaf on a rack for 10 minutes, then turn out onto the rack to cool completely. Dust with icing sugar to serve.

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