



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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