

Olive Oil Pumpkin Bread

Makes: 8 servings



Total Time: 50 minutes plus cooling

Ingredients:

- ¾ cup whole wheat flour
- ⅔ cup all purpose flour
- 1 tsp. pumpkin pie spice blend
- 1 tsp. baking soda
- 1 tsp. baking powder
- ¼ tsp. salt
- 2 large eggs
- 1 cup canned 100% pumpkin puree (not pie filling)
- ½ cup packed brown sugar
- ⅓ cup D'Avolio All Natural Butter Infused Oil
- ⅓ cup honey or maple syrup
- 2 Tbsp. unsalted pumpkin seeds (optional)

PREPARATION

1. **Preheat oven to 350 degrees.** Grease 9x5 inch loaf pan and set aside.
2. **In a medium bowl,** whisk flours, spice, baking soda, baking powder, and salt to remove clumps. In a larger bowl, whisk eggs, pumpkin, sugar, olive oil and honey until well combined with no lumps. Add flour mixture into wet ingredients and gently stir with large spoon until just incorporated.
3. **Pour batter** into prepared pan. Smooth top of bread and sprinkle with pumpkin seeds (optional). Bake in oven until browned on top and wooden skewer inserted in the center comes out clean, about 40 minutes.
4. **Cool bread in pan** for about 15 minutes before removing. Cool on a rack completely before slicing.

Nutrition: 270 calories; 11g fat (2g saturated fat); 42g carbohydrates; 5g protein; 3g fiber; 280mg sodium