

## Pumpkin Bread

Pre heat oven to 350 and line 3 regular sized loaf pans with parchment paper or grease and flour (I find this does not work well when using gluten-free flour)

1-15 oz. can pumpkin

4-large eggs

1 cup healthy oil (I used Grape-seed oil as it will not interfere with the flavour)

2/3 cup water

3 1/2 cup Gluten-free Flour (I used Organic Cuisine Soleil all purpose, gluten-free flour mix)

3 1/2 cups Sucanat or organic sugar of choice

2 tsp baking soda

1 1/2 tsp sea salt

1 tsp cinnamon

1 tsp nutmeg

1/2 tsp cloves

1/2 tsp ground ginger

In a large mixing bowl add pumpkin, oil, water, sucanat, eggs and beat with mixer or mix well by hand.

In separate bowl combine the remaining dry ingredients. Fold in by hand or with mixer until combined and no flour lumps are visible. Then just pour into loaf pans and bake for 35 to 40 minutes or until a tooth pick inserted in the centre comes out clean.

\*The Gluten-free Flour I use is great, one of the best I have worked with. We order it through a food co-op. I will bring the information for the food Co-op to the November Dinner and we can share how we order in bulk.