



Amazing Pumpkin Bread & Muffins



Ingredients

3 1/2 cup flour
2 tsp. baking soda
1 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1/2 cup canola oil
1/2 cup apple sauce
1 1/2 cups sugar
1/2 cup brown sugar
4 eggs
2 cups pumpkin puree*
2/3 cup water

Streusel

3/4 cup sugar
3/4 cup flour
1 TB water
1 1/2 tsp. cinnamon
1/4 cup butter

Directions

Preheat oven to 350 and spray pans with nonstick cooking spray.

In large bowl, mix flour, baking soda, salt, nutmeg and cinnamon.

In your mixer bowl, combine oil and apple sauce. Stir in sugars until combined, add eggs one at a time, mixing between each egg. Stir in pumpkin and add water. Add in half of your flour mixture at a time with the wet ingredients and combine. Pour batter into your prepared pans.

Mix up your streusel ingredients, cutting the butter into the rest until you have a nice crumble consistency. Then add a bold amount of streusel to the top of all your breads and bake at 350 until a toothpick comes out clean.

* Substitute one 15-oz can of pumpkin puree if you don't have fresh pumpkin puree.

This recipe makes two full-sized loaves (because it's too good not to share). But we love making an assortment of breads with this recipe, making different combinations each time: from full loaves to muffin toppers (my favorite), to muffins, mini loaves, and mini muffins.

For more recipes and musings of homesteading and homeschooling in rural New England, please follow along at SoulyRested.com. — Michelle

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