

GLUTEN FREE PUMPKIN BREAD

2 cups of cassava flour/ almond flour / gluten free flour

2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon ground ginger

1/4 teaspoon baking soda

1/4 teaspoon ground cloves

1 cup brown sugar/ coconut sugar or Swerve (sugar free)

1/3 cup of shortening / butter (I used grassfed butter) maybe avocado oil might work

2 eggs

1 cup of canned pumpkin

1/4 cup almond milk

1/2 cup walnuts (optional)

In a mixing bowl, stir together flour, baking powder, salt, ginger, baking soda and cloves. Set aside. In a large mixing bowl beat together sugar and shortening (butter) until well combined. Beat in eggs.. Add pumpkin and milk., mix well. Add flour mixture to sugar-Pumpkin mixture, mix well. Stir in nuts. Pour into greased loaf pan. Bake at 350 degrees for 55-60 minutes or until knife comes out clean from center.

ENJOY!