



Vegan Pumpkin Bread

Prepared by Caleb Lewis for Andrews University Alumni Weekend.



ingredients

1 tbsp ground flaxseeds
2.5 tbsp water
15 ounces (11/2 c) canned
pumpkin puree
1 & 1/4 cups brown sugar
1/2 cup canola oil
1/4 cup soy milk

1 3/4 cups all purpose flour
1 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
2 tsp ground cinnamon
1/4 tsp ground nutmeg
1/4 tsp ground cloves
1/2c pumpkin seeds for the topping

instructions

Heat your oven to 350F and grease a bread loaf pan. In a small bowl, combine the ground flaxseed and water, set to the side to thicken, this is your flax egg. In a large bowl, whisk together the pumpkin puree, brown sugar, canola oil, flax egg and soy milk until smooth. Add the flour, baking soda, baking powder, salt, cinnamon, nutmeg and cloves. Stir with a large spoon or spatula, gently, until just combined. Do not over mix! Pour into the prepared pan and sprinkle the pumpkin seeds on top. Bake for about 1 hour and 15 minutes, until a toothpick inserted in the center comes out clean. Let the bread cool completely before slicing. Enjoy!