



Pumpkin Chai Bread

ingredients

- 1/2 cup sugar
- 1/4 cup olive oil
- 1/4 cup 2% milk
- 1/2 cup canned pumpkin
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup all-purpose flour
- 1/3 cup whole-wheat flour
- 1 egg
- 1 tablespoon allspice

directions

- Preheat oven to 350°.
- Whisk together the dry ingredients in a large bowl.
- Combine the wet ingredients in a medium bowl.
- Add the wet ingredients to the dry ingredients, stir until blended.
- Coat a 9-x-5 inch loaf pan with baking spray.
- Pour the batter into the prepared pan.
- Bake for 60 minutes or until a toothpick inserted in the center comes out clean.
- Cool in pan for 10 minutes.
- Turn onto a wire rack and cool for 30 minutes or more.