

## Leslie's Luscious Pumpkin Bread



**Prep Time:** 5-10 minutes **Cook Time:** 40-45 minutes

Yield: 2 loaves

## **Ingredients**

- 3 cups all-purpose flour
- 2 cups granulated sugar
- 2 tsp. baking soda
- ½ tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1 tsp. salt
- <sup>2</sup>/<sub>3</sub> cup <u>Gustare Blood Orange Extra Virgin Olive Oil</u>
- 3 lightly beaten eggs
- 1 15-oz. can pumpkin puree
- Zest of an orange

## **Directions**

- 1. Preheat oven to 350 degrees. Grease two loaf pans and set aside.
- 2. In a large mixing bowl add all dry ingredients. Then add Blood Orange olive oil, eggs, pumpkin and orange zest. Mix until blended. Divide between loaf pans.
- 3. Bake for 40-45 minutes. Check at 40 minutes and if a toothpick or knife inserted into the center comes out clean, it's done. Enjoy!