

A decorative border of orange pumpkin icons surrounds the text. The pumpkins are arranged in a grid-like pattern, with some overlapping at the corners and along the sides.

Matti's Pumpkin bread

Ingredients:

4	eggs
230ml	oil
170ml	water
400g	sugar
440g	flour
½ teaspoon	sodium bicarbonate
½ teaspoon	salt
1 teaspoon	cinnamon
1 teaspoon	nutmeg
½ teaspoon	clove powder
¼ teaspoon	ginger powder
450 g	mashed pumpkin flesh (bake the pumpkin first at around 160°C in the oven)

Preparation:

Stir together mashed pumpkin, eggs, oil, water and sugar.

Mix flour with sodium bicarbonate and the other spices.
Put it together with the pumpkin and mix it.

Fill the dough in a loaf pan.

Preheat the oven at 175°C and bake it for 50 minutes.

Decorate with icing sugar. You can eat it with Nutella for example.

Pumpkin bread has a pre-Columbian history. Many Native American tribes developed their own recipes prior to the arrival of European settlers in the New World.