

Pumpkin Spice Bread and Muffins

Makes two loaves or 36 muffins or a combination



2 1/4 cups sugar
2 cups all purpose flour
1 1/3 cups [cake flour](#)
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking powder
3/4 teaspoon ground cloves
1/2 teaspoon nutmeg
4 eggs
15 ounce can of pumpkin
1 cup buttermilk
1/2 cup unsweetened applesauce
1/3 cup canola oil

Preheat your oven to 350 degrees.

In a large bowl, mix together the first nine ingredients. Form a well in the dry ingredients, and add the eggs, pumpkin, buttermilk, applesauce, and oil into the middle. Mix those ingredients together, and then stir everything together until just incorporated. If you're making loaves of bread, divide the batter between two greased 9-inch loaf pans. Bake for 45-55 minutes or until a toothpick comes out clean. Let cool for 10 minutes before removing from pans.

If you're making muffins, line 36 muffin tins with liners. Spoon about 1/4 cup of batter into the liners or until they're about 2/3 of the way full. Bake for 15-17 minutes or until a toothpick comes out clean. Let cool before eating.

Source: Taste of Home

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