

Pumpkin Bread

with BAKE Basics



O ZERO[®]
EGG.

Pumpkin Bread with BAKE Basics

Yield: 1 loaf | **Prep time:** 25 minutes | **Bake time:** 1 hour 15 minutes | **Total time:** 1 hour 40 minutes

INGREDIENTS

- 119g (½ cup) BAKE Basics liquid
- 200g (2 cups) cake flour, sifted, spooned and levelled
- 5g (1 tsp) baking soda
- 3.8g (¾ tsp) baking powder
- 1g (⅛ tsp) allspice
- 1g (¼ tsp) ground cloves
- 3g (1 ½ tsp) ground cinnamon
- 2g (½ tsp) ground nutmeg
- 3g (½ tsp) salt
- 266g (1 ⅓ cups) granulated sugar
- 240g (1 cup) pumpkin puree
- 100g (½ cup) vegetable oil
- 28g (2 Tbsp) agave syrup OR 40g (2 Tbsp) honey
- 10g (2 tsp) vanilla extract
- 36g (3 Tbsp) raw or demerara sugar

PREPARATION

1. Preheat oven to 350°F (180°C). Move rack to middle of oven.
2. Spray an 8 ½" loaf pan with nonstick cooking spray and line the bottom with parchment paper. Spray again lightly.
3. In a large bowl, whisk together cake flour, baking soda, baking powder, spices, and salt for 30 seconds to combine thoroughly and aerate. Set aside.
4. In bowl of a stand mixer fitted with paddle attachment, add oil, sugar, BAKE Basics liquid, pumpkin puree, agave or honey, and vanilla. Mix on medium for 20 seconds, scrape down bowl sides and mix for 20 more seconds.
5. Add combined dry ingredients to mixer bowl. Beat on low until just combined. Scrape down sides and beat for 20 seconds on medium (or until batter is completely smooth and lump-free).
6. Transfer batter to prepared pan and tap lightly on counter to smooth out surface. Sprinkle top generously with raw or demerara sugar and place in oven.
7. Bake 1 hour and 10 - 20 minutes or until crack down the center of cake appears dry inside and tester comes out clean. Cool 15 minutes in pan and then transfer bread to rack to cool completely.

* **Prep BAKE Basics liquid:** In a food processor, in order, add 558g ice cold water and 42g BAKE Basics powder (non-metric approximate equivalent: 2.25 cups water + 6 Tbsp BAKE Basics). Blend 30 seconds, scrape down, blend another 30 seconds until thick and uniform. For best results, rest refrigerated 20 minutes before use. Produces 600g (about 2.4 cups) liquid, equivalent to about 12 eggs. Store leftover liquid in refrigerated covered container. **Use within 2 days.**

