

# GF PUMPKIN BREAD



## INGREDIENTS:

### WET INGREDIENTS:

- 1 cup pumpkin puree
- 1/4 cup coconut oil (melted)
- 1/4 cup honey
- 1/4 cup Stevia
- 1 Egg

### DRY INGREDIENTS:

- 1 1/2 cup oat flour
- 1/2 cup almond flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp cinnamon
- 1/4 tsp salt
- 1/2 tsp pumpkin spice

## DIRECTIONS:

- 1) Pre-heat oven to 350° F
- 2) Line a loaf pan with parchment paper
- 3) In a large bowl mix all wet ingredients until well combined
- 4) Add dry ingredients, combine using a rubber spatula  
\* Mixture will be thick, don't add additional liquid\*
- 5) Transfer mixture to loaf pan, spread using spatula
- 6) Bake for 55-60 minutes. Bread is done when toothpick inserted in the center comes out clean.

Enjoy!

Makes 10 Slices

1 Slice Calories: 170 | Protein: 4 gm | Carbs: 20 gm | Fat: 8 gm