

Pumpkin Raisin Nut Bread (and Muffins)

Preheat oven to 350 degrees F

6 tablespoons unsalted butter
1 cup granulated sugar
1 egg
1 ¼ cups pumpkin puree, canned
1 ¾ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon cinnamon, ground
1 teaspoon ginger, ground
Pinch allspice (optional)
Pinch clove, ground (optional)
½ cup raisins
½ cup chopped nuts (optional)

Grease and flour bottom and sides of an 8 x 4 x 2 loaf pan and set aside. In a large bowl, using an electric mixer, cream the butter until fluffy. Slowly add the sugar and beat for 1 minute. Add the egg and pumpkin puree and beat until smooth.

Sift together the dry ingredients, slowly add to the pumpkin mixture and mix until just moist. Fold in the raisins and nuts and pour into the prepared loaf pan. Bake on middle rack of oven about 55 minutes or until toothpick inserted in center of loaf comes out clean.

Remove from oven and cool on wire rack for 15 minutes. Remove loaf from pan, allow to cool on rack. Best served the next day. Wrap in plastic wrap or foil until ready to use.

For muffins: Pour batter equally into 12 well-greased muffin tins and bake 15 to 20 minutes or until lightly browned and toothpick inserted in center comes out clean.

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