

# Chai Spiced Pumpkin Bread

Mildly sweetened to increase the focus on the  
flavor notes of the spice blend.

Cucina / Cuisine Note: This bread freezes well, up to one month.  
Yield: Three Loaves

## **Ingredients:**

- 4 Cups Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 1 15oz Can of pumpkin
- 2 Eggs
- 1/4 Cup Sugar
- 1/2 Cup Jaggery, or substitute Light Brown Sugar (packed)
- 2/3 Cup Vegetable Oil
- 3/4 Cup plus 2Tbsp Water
- 2 Tsp ground vanilla extract
- 1 Tsp ground cinnamon
- 1/2 Tsp ground ginger
- 1/2 Tsp ground cardamom
- 1/2 Tsp ground nutmeg
- 1/4 Tsp ground clove
- 1/4 Tsp ground coriander

**Optional: top with chopped pistachio / pumpkin seed before baking**

**\*\*Optional glaze for topping cooled bread**

- 1 1/2 cups of confectioner's sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 2 tablespoons milk or water

**Directions:**

**Pre-heat oven to 375°F**

In a large mixing bowl, beat the eggs.

Add the pumpkin, sugar, vegetable oil, vanilla, salt, spices, and water

Add the **Cucina Pantry Staples Lost Creek Pancake & Waffle Mix** to the bowl.

Stir to mix. Stir batter slowly. There will be lumps visible.

Set batter aside. Allow batter to rest for five minutes.

Grease three loaf pans.

Stir batter slowly, ensure to break up any lumps of non-hydrated flour mix.

Distribute the batter evenly between the pans.

Smooth the batter, fill the pan and smooth the top of the loaf.

***If you are going to add an optional topping, add now.***

Place the pans in the oven.

**Turn the oven off, and then restart the oven at 350°F.**

**Bake 35 – 40 minutes** (toothpick inserted in center comes out clean).

**Cool in the pans for at least 30 minutes.**

***The flour continues to hydrate and bind during the initial cooling process.***

**\*\*Remove from pan and cool to room temp before glazing\*\***