



PUMPKIN BREAD BLISS

with VaVa Vanilla



Servings: 8-10 slices 🕒 60 minutes

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Inside Tips: Don't Over Mix the Batter – When combining the wet ingredients and the dry ingredients mix together using a wooden spoon until just combined. Over mixing can cause the loaf to be rubbery, dense at the bottom, and not as light and fluffy.

WHAT YOU NEED

Ingredients

- 1 3/4 VaVa Vanilla Dilettoso Mix
- 2 Teaspoons Pumpkin Pie Spice
- 2 Teaspoons Cinnamon
- 2 Tablespoons Pumpkin Seeds
- 1 Heaping Cup Pumpkin Puree
- 1/3 Cup Neutral Olive Oil
- 2 Eggs

HOW TO DO IT

1. **PREHEAT** the oven to 350 degrees F and prepare a 9X5 bread pan with cooking spray and then a sheet of parchment paper so that you can easily lift out the bread once baked.
2. **WHISK** together VaVa Vanilla Dilettoso Mix, pumpkin spice, and cinnamon, in a large bowl.
3. **BEAT** together the pumpkin puree, olive oil, and eggs, with a hand mixer
4. **USING** a wooden spoon, stir together the wet and dry ingredients until just combined, careful not to over mix. Once the flour streaks disappear, stop mixing.
5. **POUR** the batter into the prepared pan and sprinkle pumpkin seeds on top.
6. **BAKE** for 45 to 50 minutes. Let the bread cool in the pan and then transfer onto a cooling rack to cool completely before slicing.

Buon Appetito!