

Pumpkin Raisin Bread

written by The Recipe Exchange | August 30, 2017

Ingredients

1 1/4 cup pumpkin puree
2/3 cup sugar
2 tbsp brown sugar packed
2 tbsp coconut oil
2 eggs beaten
1 tsp ground cinnamon
1/2 tsp ground nutmeg
1/4 tsp ground cloves
1/4 tsp ground allspice
1/4 tsp kosher salt
1/8 tsp ground ginger
1 1/2 cups all purpose flour
1 tsp baking powder
1 tsp baking soda
2/3 cup raisins

Directions

Preheat the oven to 350 degrees.

Mix all the ingredients in a large mixing bowl.

Pour the mixture into a loaf pan and place into the center of the oven. Mix until just incorporated – try not to over-mix.

Bake for 50-60 minutes, or until a knife or toothpick comes out clean when inserted into the center. Remove from the oven and cool completely on a cooling rack.