

TIM FARMER'S COUNTRY KITCHEN

PUMPKIN BREAD

*2 cups all purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon ginger powder
1/4 teaspoon nutmeg
1/2 cup melted butter
2 eggs
1 cup canned pumpkin
1 1/4 cup sugar
1/4 cup sour cream
1 teaspoon vanilla*

Spray bread pan with oil and line with parchment paper. Mix together dry ingredients in bowl. In separate larger bowl, add butter, eggs, pumpkin, sugar, sour cream and vanilla. Mix together with hand mixer. Once combined, slowly add flour mixture and mix until smooth. Pour into bread pan and put in 350 degree oven for 50 minutes to 1 hour.

