

Preparation Instructions for Pumpkin Bread Mix

from
Anna[™]



It's Easy!

YIELD: (1) 8 ½ x 4 ½ in. loaf pan, 4 mini loaves, or approximately 24 muffins

INGREDIENTS:

- 1 package Pumpkin Bread Mix from Anna[™]
- 2 jumbo eggs
- ¼ cup oil
- 1 cup pumpkin puree
- ½ cup chopped nuts (optional)

DIRECTIONS:



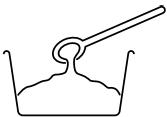
1. Preheat oven to 350 degrees. Set rack to center. Grease 8 ½ x 4 ½ in. loaf pan.



2. In a medium-sized mixing bowl, mix all wet ingredients until creamy



3. Add Pumpkin Bread Mix from Anna[™] and stir until well blended, then fold in chopped nuts



4. Spoon batter into prepared pan and bake for 50-60 minutes, or until center tests clean with a toothpick or knife. Let cool in pan 1 hour before slicing.

TIPS AND VARIATIONS:

- To make muffins, fill standard muffin tin cups ¾ full and bake at 350 degrees for 20-25 minutes. Makes approximately 24 muffins.
- To make mini loaves, spoon batter into four mini loaf pans and bake at 350 degrees for 30 minutes. Let cool 1 hour before removing.
- If avoiding eggs, leave the egg out altogether and bake the mix into muffins. Using an egg replacer will render a gummy texture.
- If using olive oil, a light olive oil is recommended for best results.

Also makes zucchini bread, carrot cake and other great delights.

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