

# Gluten-Free Pumpkin Bread

**Prep: 15 min Cook: 0 min Total: 1 hr 15 min Servings: 1**

Calories: 248 Fat: 4g Protein: 5g Carbs: 47g Fiber: 4g

## Ingredients

- 1 3/4 cups BBF Organic Oat Flour Blend
- 1 tsp baking soda
- 2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp ground cloves
- 1/4 tsp ginger
- 3/4 tsp salt
- 2 large eggs
- 1/2 cup granulated sugar
- 3/4 cup coconut palm sugar or brown sugar
- 1 1/2 cups pumpkin puree
- 1/2 cup avocado oil
- 1/4 cup orange juice or milk
- 1/3 cup oats for topping

## Directions

1. Preheat the oven to 350 degreesF (177 degreesC). Grease a metal 95-inch loaf pan with non-stick spray and line it with parchment paper. Set aside.
2. In a large bowl, whisk together the oat flour blend, baking soda, cinnamon, nutmeg, cloves, ginger, and salt until combined. Set aside. In a medium bowl, whisk the eggs, granulated sugar, and coconut palm sugar until fully combined. Whisk in the pumpkin, oil, and orange juice. Pour the wet ingredients into the dry ingredients and gently mix together using a rubber spatula or wooden spoon. There will be a few lumps; do not over-mix.
3. Pour the batter into the prepared loaf pan and sprinkle oats on top. Bake for 60-65 minutes. The bread is done when a toothpick inserted into the center comes out clean with only a few small moist crumbs. Baking time may vary depending on your oven, so begin checking every 5 minutes starting at the 55-minute mark.
4. Allow the bread to cool completely in the pan on a wire rack before removing and slicing. Cover and store leftover pumpkin bread at room temperature for up to 3-4 days or in the refrigerator for up to a week.

5. Enjoy your Gluten-Free Pumpkin Bread!