



Pumpkin Spice Bread - for Zenker

Single Serve Sensations

Prep Time:	10 minutes
Bake Time:	30 minutes
Ready in:	40 minutes
Yield:	4 pumpkin breads (approximately 8 servings)

Ingredients:

For the bread:

3 cups sugar
1 cup vegetable oil
4 eggs, lightly beaten
1 (16 ounce) can pumpkin
3 $\frac{1}{2}$ cups all-purpose flour
1 tsp baking soda
1 tsp salt
1 tsp ground cinnamon
1 tsp ground nutmeg
 $\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp of ground all spice
 $\frac{1}{2}$ cup of water

For the glaze (optional):

1 tbsp melted butter
 $\frac{1}{2}$ cup powdered sugar
 $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ tsp vanilla extract

Preparation:

Preheat oven to 350F. Coat the inside of the Single Serve Sensations pan with no-stick baking spray with flour.

For the breads:

In a large bowl, combine sugar, oil and eggs. Add pumpkin and mix well. Combine dry ingredients; add the pumpkin mixture alternatively with water. Pour into the 4 greased Single Serve Sensations pans. Bake for approximately 30 minutes or until the bread tests done. Cool in the pans 10 minutes before removing to a wire rack; cool completely.

For the glaze (optional):

Combine melted butter and powdered sugar and add milk until you reach your desired consistency. Then add vanilla extract for flavor. Drizzle over cooled breads (either right side up or upside down) and enjoy!