

Pumpkin Bread



Servings:
15 pieces



Prep Time:
Approx 75mins

INGREDIENTS

130 g pecans or walnuts
200 g wheat flour
1 tsp baking soda
2 tsp baking powder
4 eggs
100 ml rapeseed oil
200 g brown sugar
3 tsp cacao spice mix
1 pinch salt
200 g golden syrup
300 g cooked pumpkin cubes or pumpkin purée
100 g baking-resistant chocolate drops
Butter for greasing
Flour for dusting
1 heaped tbsp icing sugar for dusting

PREPARATION

Preheat the oven to 200°C top and bottom heat (180°C convection oven). Grease a loaf tin (25 cm) with butter and dust with flour.

Coarsely chop the pecans. Mix the flour, baking soda and baking powder in a bowl.

Add the remaining ingredients to the bowl in the following order: eggs, rapeseed oil, brown sugar, 2 tsp cacao spice mix, salt, syrup, pumpkin and mix together until well combined.

.Gradually add the flour mixture while combining the mixture.

Lightly fold in the pecans and chocolate drops by hand or with a dough scraper. Pour the dough evenly into the prepared loaf tin.

Bake in the oven on the middle shelf for approx. 50-60 minutes. Remove, allow to cool briefly, turn out and allow to cool completely. Mix the icing sugar with 1 tsp cacao spice mix and dust the cake with it.

TIP

If the cake browns too quickly towards the end of the baking process, simply cover with a sheet of baking paper.