

# Gluten Free Vegan Pumpkin Bread

I love the smell of fall baking. Enjoy this delicious pumpkin bread recipe

## Dry Ingredient

2 cup gluten free flour

2 tablespoon baking powder

1 cup raw organic sugar or monkfruit sweetener

1/4 teaspoon salt

1 teaspoon pumpkin spice

## Wet Ingredients

1/2 soften butter

1 cup pumpkin puree

2 flax eggs

1/4 cup almond milk

1/2 teaspoon vanilla

## Instructions:

Pre-heat oven 350 Degrees

in a bowl cream together sugar and butter add to your bowl eggs, pumpkin puree, milk and vanilla and mix together well.

In a separate bowl combine flour, baking powder, pumpkin spice and salt. mix well. Add dry ingredient to wet. do not over mix. pour all mixture in a 9x5 baking pan. Bake for 30-35 minutes. add extra time if needed. use a toothpick or butter knife to test if baking is complete.