

PUMPKIN APPLE BREAD

IF:Gathering, October 2020

Ingredients

3	cups flour
3/4	tsp salt
2	tsp baking soda
1 1/2	tsp cinnamon
1	tsp ground nutmeg
1	tsp ground cloves
1/4	tsp allspice
16	ounces pumpkin puree
3/4	cup vegetable oil
2 1/4	cups granulated sugar
4	eggs
2	cups chopped granny smith apples (about 3 apples)

For the topping:

1	tbsp flour
5	tbsp granulated sugar
1	tsp cinnamon
1	tbsp unsalted butter

INSTRUCTIONS

1. Preheat oven to 350 degrees F. Grease 2 9x5" loaf pans and set aside.
2. In a large bowl, whisk together 3 cups flour, salt, baking soda, 1 1/2 teaspoons cinnamon, nutmeg, cloves, and allspice.
3. In another large bowl, mix pumpkin, vegetable oil, 2 1/4 cups sugar, and eggs together until well-blended.
4. Stir flour mixture slowly into pumpkin mixture, mixing until just blended.
5. Fold apples into batter, then divide batter between the two prepared loaf pans.
6. In a small bowl, mix together topping ingredients. Sprinkle topping over batter in pans.
7. Bake bread in preheated oven for about 50 minutes, or until a toothpick inserted into center comes out clean. You may need to cover the top with foil toward the end so that it doesn't get too brown. Enjoy!

AND LET US CONSIDER HOW WE MAY SPUR ONE ANOTHER
ON TOWARD LOVE AND GOOD DEEDS, NOT GIVING UP
MEETING TOGETHER, AS SOME ARE IN THE HABIT OF DOING,
BUT ENCOURAGING ONE ANOTHER, AND ALL THE MORE
AS YOU SEE THE DAY APPROACHING.

HEBREWS 10:24-25