



Gluten Free Holiday Pumpkin Bread

RECIPE BY CHERI MOORE

Ingredients

Wet Ingredients

- 6 Eggs at room temperature
- 1 Cup of sugar
- 1 Cup of brown sugar
- 3/4 Cup of melted coconut oil
- 1 1/2 Cup of pumpkin puree

Dry Ingredients

- 3/4 Cup of coconut flour
- 1 1/4 Cup of millet flour
- 3 Cups of oat flour
- 2 tsp salt
- 3 tsp ground cinnamon
- 1 tsp ground ginger
- 2 tsp ground nutmeg
- 1 tsp ground clove
- 1 tsp baking soda
- 4 tsp baking powder

Directions

- Preheat oven to 350 degrees. Spray & line 2 pans with parchment paper.
- Beat 6 eggs on high for 2-3 minutes until frothy.
- Slowly add the sugar and beat for another 2 minutes.
- Add the brown sugar, coconut oil, and pumpkin puree. Then beat again for another minute.
- In a separate large bowl, combine all of the dry ingredients.
- Fold the wet & dry ingredients together.
- Fill the loaf pans 3/4 of the way full.
- Bake for 45 minutes.
- Cool the loaves in the pan for 10 minutes. Then remove and cool on a wire rack.

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