

Ginger Pumpkin Bread

Ingredients

12 T Butter (melted)
2 1/2 c Flour
2 t Baking Powder
2 t Ground Ginger
1 t Salt
1 c Sugar
1 c Brown Sugar
15 oz Pumpkin Puree
3 Eggs

Instructions

1.Preheat oven to 375 degrees. Spray two 8 1/2-by-4 1/2-inch (6 cup) loaf pans; set aside. In a large bowl, whisk together flour, baking powder, ginger, and salt. In a medium bowl, whisk together sugars, pumpkin, melted butter, and eggs; add flour mixture, and stir until just combined.

2.Divide batter between prepared pans. Bake until a toothpick inserted in the center of loaves comes out clean, about 50 minutes. Let cool 10 minutes; invert pans and transfer loaves to a wire rack to cool completely.