



From the kitchen of
The Ponderosa Lodge Bed & Breakfast
www.theponderosalodge.com

Spicy Pumpkin Bread

2 cups all-purpose flour
1 1/3 cups whole wheat bread flour
1/2 tsp baking powder
2 tsps baking soda
1 1/2 tsps salt
1 tsp cinnamon
1 tsp ground cloves
1 1/2 sticks unsalted butter
2 cups sugar
3 tbsps molasses
4 eggs
2/3 cups orange juice
2 cups pumpkin puree

Sift the first 7 ingredients together in a large bowl. In a second large bowl, cream the butter, sugar and molasses until light and fluffy. Beat in the eggs, one at a time, mixing until light. Add orange juice and pumpkin puree and mix well.

Add pumpkin mix to dry ingredients, stirring well with wooden spoon to thoroughly combine. Spoon into two large or three small buttered loaf pans.

Bake in a preheated 350 degree oven for one hour, or until a cake tester inserted comes out clean. Cool in pans for 10 minutes, then turn onto racks to cool.