

Gluten-Free Pumpkin Bread

Ingredients:

3 c. sugar
4 eggs, slightly beaten
1 c. vegetable oil
1 (15 oz) can pumpkin
3 1/2 c. brown rice flour
2 tsp. baking soda
1/2 tsp. baking powder
2 tsp. salt
2 tsp. pumpkin pie spice
2/3 c. milk
1 c. chopped pecans or walnuts (optional)

NOTE: Check the label on the pumpkin pie spice and nuts to make sure they are gluten-free.

Directions:

Spray 2 loaf pans with cooking spray. Be sure to coat them thoroughly.

Mix sugar, eggs, oil, and pumpkin in a large mixing bowl. Add dry ingredients and milk. Mix well. If using nuts, stir them in. Pour in equal amounts into the 2 prepared loaf pans.

Bake at 350°F for 1 hour or until knife or toothpick inserted into the center comes out clean.

Makes 2 loaves.