



You loved my banana bread recipe and now I am more than excited to watch you fall inlove with my cinnamon ginger pumpkin bread!!



Ingredients

1 1/2 cup of all purpose flour	1 cup of pumpkin puree
1 teaspoon of baking powder	1/2 cup of mala
1 teaspoon of cinnamon	1/3 cup of vegetable oil
1 teaspoon of iliki (cardamom)	5 heaped tablespoons of brown sugar
1/2 teaspoon of clove	2 eggs
1/2 teaspoon of ginger spice	

Method

Begin by pureeing your pumpkin. That will simply involve peeling and boiling the pumpkin. Once completely soft, proceed to blend until completely smooth.

You will need three bowls. In the first, whisk the brown sugar and the eggs until smooth and silky. In another bowl, mix the oil, the pumpkin puree and the mala until combined. In the final bowl, sieve together the dry ingredients.

Pour in the brown sugar mixture into the bowl with dry ingredients, followed by the pumpkin mixture and mix it all in. Once combined, pour the batter in a greased and dusted bread pan, garnish with poppy and pumpkin seeds and bake for an hour at 170c.



SERVE WITH: hot chai masala/kahawa/milk or ata yenyewe tu iko sawa kabisa!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/cinnamon-ginger-pumpkin-bread/>

Video: <https://youtu.be/kgIN6V-6wFE/>