



## **Pumpkin Bread** using **Rustlin Rob's Maple Pecan Honey Butter**

Adapted for Rustlin' Rob's

### **INGREDIENTS:**

- 1½ cups all-purpose flour
- 1½ teaspoons cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon baking powder
- 6 tablespoons unsalted butter, softened
- 1½ cups brown sugar
- 2 large eggs
- 1 15 oz. can of unsweetened pumpkin puree
- 1 teaspoon vanilla extract
- ⅓ cup almond milk or milk

### **Topping:**

[Rustlin' Rob's Maple Pecan Honey Butter](#)

### **DIRECTIONS:**

Preheat oven to 350°F. Spray a 9" x 5" loaf pan with cooking spray and line bottom of pan with wax paper. In a medium bowl, sift together flour, cinnamon, baking soda, salt, ginger, nutmeg, cloves, and baking powder. Set aside.

In a large bowl, beat the butter until creamy. Add the brown sugar and beat for 4 minutes. Add the eggs, one at a time, mixing well after each addition. Then beat in the pumpkin puree. In a small bowl, stir the vanilla into the milk. Mix the dry ingredients into the pumpkin mixture in 3 additions on low speed, alternating with the milk mixture.

Spread the batter into an even layer in the prepared pan. Bake for about 1 hour or until a toothpick inserted in the center comes out clean. Let the loaf cool in the pan for 10 minutes, then turn out onto a rack.

Then top with Rustlin' Rob's Maple Pecan Honey Butter.