

# Pumpkin bread (no electric mixer needed)



20x10 rectangular bread mold greased  
or covered with greaseproof paper  
Preheated oven 180 degrees Celsius  
(fan oven 160 degrees Celsius)  
Baking time 30-45 minutes

## Ingredients

Flour 230g  
Sugar 165g  
Melted butter 115g  
2 eggs  
Pumpkin puree 330g  
Greek yoghurt 60g  
Baking powder 1tsp  
Baking soda 1/2tsp  
Salt 1/4tsp  
Cinnamon 1tsp  
Ground clove 1tsp  
Ground ginger 1tsp  
Grated nutmeg 1/4 tsp  
Chopped walnuts 50g (if desired)

## How to prepare

Sift dry ingredients (flour, baking powder, baking soda, spices and salt) into a large bowl. If you use walnuts add them at this stage and mix.

Make a hole by pushing the ingredients aside and set the bowl aside.

In another bowl, melt the butter and mix the sugar lightly with a hand mixer or fork. Then add yoghurt, eggs and pumpkin puree and stir a little. Finally, pour this mixture into the hole in the dry ingredients bowl and mix thoroughly with a hand mixer. When the ingredients are well-combined pour it into the mold and put it in the preheated oven for 30-45 minutes. Check the doneness with a toothpick and let it cool on a cooling rack.

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