

Poorganic Pumpkin Bread

From The Poorganic Life

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| 1.5 c. sugar | ½ tsp salt |
| ¾ c. coconut oil (melted) | ½ tsp baking powder |
| ½ c. plain yogurt (room temp) | 1 tsp. soda |
| 3 pastured eggs (room temp) | 1 tsp ground cloves |
| 1 c. organic pumpkin | 1 tsp cinnamon |
| 3 c. white whole wheat flour | 1 tsp. nutmeg |

Mix ingredients in order. Mix in eggs one at a time. Beat yogurt and eggs till slightly fluffy. (If yogurt and eggs aren't room temp, they will cause the coconut oil to solidify again and not mix in as well.) Bake at 325 for 60 mins. Cool in pans for 10 mins, then remove. Makes 2 big loaves. 4 baby loaves or 12 muffins.