



Pumpkin Bread
(Makes 2 loaves)

450g plain flour,
450g dark brown sugar,
125g white sugar,
500g pumpkin (pureed),
250ml vegetable oil,
150g coconut milk,
2 tsp baking powder,
1 tsp salt,
pinch nutmeg,
pinch cinnamon,
125g walnuts chopped

1. Preheat oven to 180C (350F, Gas 4) and grease two 20cm x 10cm (8x4in) loaf tins.
2. In a bowl combine the flour, brown sugar, white sugar, pumpkin, oil, coconut milk, baking soda, salt, nutmeg and cinnamon. Mix until all the flour is absorbed. Fold in the nuts.
3. Pour the batter into the prepared tins and bake for 1 hour 15 minutes, a skewer inserted in the top should come out clean.
4. Remove from the oven, turn out onto a cooling rack and allow to cool completely. Serve sliced.