

ONE BOWL PUMPKIN BREAD

INGREDIENTS:

- 1 cup all-purpose flour
- 3/4 cup whole wheat flour
- 1 cup light brown sugar, packed
- 2 heaping T granulated sugar
- 1 t baking soda
- 1/2 t baking powder
- 1/2 t salt
- 1/2 t nutmeg
- 1/2 t cinnamon
- 1/2 t allspice
- pinch of cloves
- 7 1/2 ounces (half of a 15 oz. can) pumpkin puree*
- 1/2 cup olive oil (or vegetable oil)
- 1/3 cup maple syrup + milk mixed (pour maple syrup halfway up the side of your 1/3 cup measuring cup and then top off with milk)

DIRECTIONS:

1. In a large bowl, whisk together flours, sugars, baking soda, baking powder, salt and spices.
1. In a medium bowl whisk together the pumpkin puree, oil, maple syrup and water.
1. Fold the wet ingredients into the dry ingredients until mixed thoroughly, being sure to scrape the bottom of the bowl.

ONE BOWL BANANA BREAD

INGREDIENTS:

- 2-3 bananas (about 1 cup's worth)
- 2 1/2 cups flour
- 3 1/2 t baking powder
- 1 t salt
- 3/4 cup milk
- 1 egg
- 3 T canola oil
- 1 cup sugar

DIRECTIONS:

2. In a large bowl mash the bananas. Add all of the remaining ingredients and mix, mix, mix, until completely combined.

PUMPKIN BANANA MARBLE LOAF

INGREDIENTS:

- one batch, one bowl banana bread
- one batch, one bowl pumpkin bread

DIRECTIONS:

3. Preheat your oven to 350°F. Spray 2 large bread pans with cooking spray. Line the bottom with a rectangle of parchment paper overlapping the two long sides of the pan so you can lift the bread out eventually.
4. Divide banana bread batter between both bread pans. Then divide pumpkin bread batter between both bread pans. Swirl carefully with a bread knife. Bake for 1 hour to 1 hour and 15 minutes or until a skewer comes out clean.
5. Transfer loaves to a wire rack and cool completely. Slice and enjoy!