

PUMPKIN CORNBREAD

INGREDIENTS:

- 1 cup whole wheat flour (or AP)
- 1 T baking powder
- 1 t kosher salt
- 1/2 t cinnamon
- 1/4 t nutmeg
- 1/2 cup brown sugar
- 1 cup cornmeal
- 2 eggs
- 1 cup pumpkin puree
- 1/4 cup olive oil
- 1 T molasses

DIRECTIONS:

1. Preheat your oven to 400F. Grease an 8-inch baking dish. Line the bottom with a parchment round, if you want!
2. In a medium bowl whisk together the flour, baking powder, salt, spices, brown sugar, and cornmeal. In a smaller bowl whisk together the eggs, pumpkin, oil and molasses. Add the wet ingredients to the dry ingredients and stir until just combined.
3. Transfer to the prepared dish and smooth out the top as much as possible. Bake for 30 minutes or until a knife inserted in the center comes out clean.