

# Ideal® Pumpkin Bread — Servings: 24

## Ingredients

1 c (2 sticks) light, unsalted butter	1 ½ tsp baking soda
3 c Ideal® No Calorie Sweetener	2 tsp ground cinnamon
3 eggs	½ tsp ground cloves
2 tsp pure vanilla extract	1 tsp ground nutmeg
3 c all purpose flour	½ tsp salt
1 TBS baking powder	Pinch ground ginger
	1 (15oz) can solid pack pumpkin



## Directions

1. Preheat oven to 350° F
2. In a large mixing bowl cream butter with Ideal®, add eggs, vanilla and mix well
3. Combine all dry ingredients add to creamed mixture until just moistened
4. Stir in pumpkin and pour into two greased 9" x 5" loaf pans and bake in oven for 50 min or until inserted toothpick comes out clean

*Tip: Can add one cup golden raisins to batter and/or chocolate chips. Sprinkle chopped nuts (pecans, walnuts) on top of batter before baking. Serve warm or room temperature and top with Ideal® vanilla bean ice cream or whipped topping. Can be frozen or wrapped for gifts*

*Per Serving: 150 Calories; 3 g Protein; 6 g Total Fat; 20 g Carbohydrates; 1 g Fiber; 1 g Sugar; 210 mg Sodium; 35 mg Cholesterol*