

Make It Sweet.

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Olive Oil Pumpkin Loaf

I love the warm spice flavor, the tender texture of the cake and then the crunchiness of the toasted pumpkin seeds on the top that have just a hint of salt to balance with the richness of the cake. I used the Medium Estate Reserve olive oil from Con' Olio - it is just a perfect robust olive oil to go with this recipe - and you will end up using it for so many other recipes as well. Enjoy!



INGREDIENTS

3 ¼ Oz (¾ C) Whole Wheat Flour
3 oz (⅔ C) All-Purpose Flour
½ tsp ground Cinnamon
½ tsp ground Cardamom
¼ tsp ground Cloves
¼ tsp ground Nutmeg
¼ tsp Kosher or Sea Salt
1 tsp Baking Soda
½ tsp Baking Powder
2 Large Eggs
1 C Pumpkin Puree
½ C Light Brown Sugar
⅓ C Robust Olive Oil
⅓ C Honey

1 C Raw Pumpkin Seeds
1 Tbsp Olive Oil
1 tsp Kosher or Sea Salt

TECHNIQUE

- Preheat oven to 350°F and prepare pans – 1 - 9" x 5" loaf pan or 4 3.5" x 6" loaf pans sprayed with cooking spray or brushed with olive oil.
- Combine dry ingredients in a medium bowl – both flours, spices, salt, baking soda and powder mix and set aside.
- In a small bowl combine raw pumpkin seeds, olive oil and salt and set aside.
- In a large bowl combine eggs, pumpkin, sugar, olive oil and honey and whisk until well combined.
- Add the dry ingredients to the wet ingredients and mix with a spatula just until all combined.
- Divide into prepared pan(s) and smooth the top.
- Cover the top of the batter with the pumpkin seeds and press them in a little bit so that they stick.
- Bake the full size loaf for 40 – 45 minutes or 25 to 30 minutes for the smaller pans. Check for doneness by pressing on the top of the loaf – it should be firm on the top and starting to come away from the sides of the pan.
- Store covered at room temp for up to 3 days or 5 days in the refrigerator. Serve at room temperature.