

Pumpkin Orange Bread Mix Gift From My Carolina Home

Combine into one large jar that holds 3 cups of dry ingredients

- 3 cups all purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon nutmeg
- 2 teaspoons cinnamon
- 1 teaspoon salt

Combine into a jar that holds 2 cups of ingredients

- 1-1/2 cups white granulated sugar
- 1/2 cup light brown sugar



Place in basket -

- Both jars
- 1 15-ounce can pureed pumpkin
- 1 orange

Give with instructions below. Print page two for labels and mount on cardstock. Tie to one of the jars -

Pumpkin Orange Bread

- Both Jars of Mix
- 2/3 cup canola oil
- 3 eggs

Preheat oven to 350 degrees. Prepare two loaf pans by spraying with no-stick spray. Combine both jar ingredients in a bowl. Sift or stir until no lumps from the sugars remain. Zest one orange, then finely chop the zest. Measure the oil, add the eggs and beat slightly. Add the egg-oil mixture, zest and the pumpkin to the dry ingredients. With a wooden spoon, stir the mixture gently until fully combined, scraping the bottom often to incorporate all the dry ingredients. Pour into 2 loaf pans sprayed with no-stick cooking spray. Bake at 350 degrees for 50-55 minutes, until the loaves spring back when lightly pressed in the center. Let cool in the pans for about 5 minutes, then turn out loaves onto cooling racks and allow to cool. Glaze if desired by juicing the orange and mixing with powdered sugar.

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