



Pumpkin Bread

Celebrate fall with this popular treat from Goofy's Kitchen at the Disneyland Hotel.

ingredients

1 cup cake flour

$\frac{3}{4}$ cup bread flour

$2\frac{1}{4}$ teaspoons baking soda

$2\frac{1}{4}$ teaspoons nutmeg

$2\frac{1}{4}$ teaspoons ground cinnamon

2 eggs

1 cup sugar

1 cup canned pumpkin puree

$\frac{1}{4}$ cup water

$\frac{1}{4}$ cup plus 2 tablespoons oil

$\frac{1}{2}$ cup raisins (optional)

directions

Preheat oven to 350 degrees Fahrenheit.

Spray a 9x5x3 inch loaf pan with nonstick spray; set aside.

Whisk together cake flour, bread flour, baking soda, nutmeg, and cinnamon, in a large bowl and set aside.

Whisk together eggs, sugar, pumpkin puree, water, and oil in a medium bowl. Add egg mixture to flour mixture, stirring just until combined; do not overmix.

Stir in raisins, mixing until just combined.

Pour batter into prepared pan. Bake for 45-50 minutes, or until a wooden pick inserted in the middle comes out clean.

Turn loaf out of pan.