

Oat Flour Pumpkin Bread

(brought to WAPF meeting by Ginny Lampton)

Ingredients:

- 1 stick (1/2 cup) unsalted butter
- 1 cup coconut sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 3/4 cups oat flour (blend 1 3/4 cups rolled oats until flour)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg
- 1/2 cup or so Greek yogurt (plain or vanilla)
- 1 cup pumpkin puree
- 1/2 cup chopped nuts (optional)

Instructions:

1. Preheat oven to 350F and grease 9x5 loaf pan.
2. Melt butter. In a large bowl mix together butter and sugar.
3. Then add eggs and vanilla.
4. Mix in oat flour, baking soda, salt and spices.
5. Fold in Greek yogurt and pumpkin.
6. Pour into prepared pan.
7. Bake for 45 minutes. Check with toothpick to make sure it is fully cooked.

Enjoy! Great spread with butter!