

VEGAN PUMPKIN BREAD (fluffy & gluten-free!)

- *Prep Time:* 15 Minutes *Cook Time:* 60 Minutes *Yield:* 8-12 slices

DESCRIPTION

Fluffy, Gluten-Free, and made with only 8 ingredients, this Vegan Pumpkin Bread is sure to be a hit! Perfect for a delicious Fall breakfast, snack, or healthy dessert.

INGREDIENTS

- 2 tbsp Ground Flax OR Ground Chia Seeds + 5 tbsp Filtered Water
 - 2 ¼ cup Quick or Rolled Oats, blended into a fine flour
 - 2 tsp Baking Soda (not Powder)*
 - 1 tbsp Pumpkin Pie Spice
 - ½ tsp Salt
 - 1 cup Pumpkin Puree
 - 2/3 cup Coconut Sugar
 - 1/4 cup Nut or Seed Butter
 - Juice of ½ Lemon
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INSTRUCTIONS

1. Preheat your oven to 350F. In a small bowl, combine the Ground Flax OR Ground Chia seeds with 5 tbsp water to form an "egg." Stir and set aside for 5-10 minutes.
2. In the meantime, add the Oat Flour, Pumpkin Pie Spice, Baking Soda, and Salt to a Medium Bowl. Mix well and set aside.
3. Mix all of the remaining ingredients together in a separate larger bowl, along with the thickened Flax "Egg". Slowly incorporate the dry flour mixture into the wet mixture, stirring well and until all clumps have dissolved – the batter will be thick.
4. Spread the batter into a parchment paper-lined or greased 8"x4" bread pan, smoothing the top off with a spatula.
5. Bake at 350F for 60-65 minutes, or until the top is golden brown, and a toothpick comes out cleanly or with minimal crumbs. Remove from the oven and carefully transfer to a cooling rack. Allow to cool completely before slicing and store any leftovers in a container at room temperature for up to one week.

<https://frommybowl.com/vegan-pumpkin-bread/>