

# PUMPKIN GINGERBREAD WITH ORANGE GLAZE



## Ingredients:

- 3/4 c shortening
- 1 - 1/4 c dark brown sugar
- 2 - 3/4 c all purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 tsp salt
- 1 tablespoon cinnamon
- 1/4 tsp allspice

- 1/2 tsp nutmeg
- 1 tsp ginger
- 3 eggs
- 2 tablespoons molasses
- 1-15oz can pumpkin puree

## Glaze:

- 1 - 1/4 c powdered sugar
- 1 tablespoon zest of an orange
- 2 tablespoons orange juice



## Instructions:

- Preheat the oven to 350 degrees F.
- Grease 2 loaf pans or one pan of 8 small loaves.
- In a mixing bowl, mix together the shortening and brown sugar until well blended.
- Add the dry ingredients and mix into a crumble mixture.
- Add the eggs one at a time, scraping in between.
- Beat in the molasses and the pumpkin until a smooth batter is formed.
- Divide the batter between the loaf pans, whether large or small. If using an 8 loaf pan, you will have extra batter to bake as a second batch or pour into greased muffin tins.
- Bake the large loaves for about 50 minutes or until a toothpick comes out cleanly. Bake the smaller loaves for 25 minutes.
- Remove the bread from the pans and allow to cool for a few minutes before adding the glaze.
- Make the glaze by mixing all of the ingredients together.
- Place the cooling rack over a wax paper covered baking sheet. Drizzle the glaze over the top of the loaves.

