

Spiced Pumpkin Loaf



- 1 cup cooked pumpkin (mashed)
- 125 grams butter or margarine
- 1 cup sugar
- 2 eggs
- 2 cups flour
- 1½ teaspoons baking soda
- 1 teaspoon cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon nutmeg
- ½ cup chopped walnuts (optional)

Pre-heat the oven to 180°C

Grease and line a loaf tin with baking paper

Beat butter and sugar until creamy.

Add eggs and beat well.

Combine dry ingredients and alternatively mix into creamed mixture with mashed pumpkin.

Stir in walnuts.

Transfer mixture into prepared tin.

Bake 1 hour. Cool in tin once cooked.

Slice and serve buttered.