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From:		



Pumpkin Nut Bread Mix

Additional ingredients for bread:

1 cup canned pumpkin purée

1/4 cup unsweetened apple sauce

1/4 cup oil (olive oil, avocado oil, canola oil, etc.)

2 large eggs lightly beaten

To prepare bread:

Preheat oven to 350 degrees. Coat a 9x5x3 inch loaf pan with nonstick cooking spray, set aside. Transfer nuts and dried fruit from jar to a small bowl and stir to combine, set aside. Add sugar from bag and set aside.

Beat pumpkin, oil and eggs in a large bowl with an electric mixer on medium speed for about $1\,\mathrm{minute}$. Mix in sugar from bag. Add flour mixture from jar. Beat only until incorporated. Stir in nuts and dried fruit by hand.

Spread batter evenly in the prepared loaf pan. Bake for 40-50 minutes, or until toothpick inserted in center comes out clean. Cool for about 15 minutes in pan, transfer to wire rack to cool completely. Store tightly covered.

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