

# Easy Butterscotch Pumpkin Bread

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*This simple pumpkin bread recipe uses butterscotch whip dessert to create a moist, toffee scented pumpkin bread that is perfect for a mid-afternoon snack or as a dessert. Spread with butter or toffee sauce for a yummy meal.*

## Ingredients:

500g pumpkin puree  
300ml vegetable oil  
220g dark brown sugar  
200g caster sugar  
250g plain flour  
200g instant butterscotch dessert mix  
5 eggs  
1 tsp. salt  
1 tsp. baking powder  
1 tsp. ground cinnamon

## Directions:

1. Grease and line 2 loaf tins.
2. Preheat the oven to 170C.
3. Mix together the pumpkin puree, oil, dark brown sugar, caster sugar, dessert mix, cinnamon and salt. Beat the eggs and combine them into the mixture.
3. Sieve in the flour and baking powder and stir to combine.
4. Divide between the loaf tins and bake in the oven for 1 hour until a skewer inserted into the centre comes out clean.

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