



## COOKING WITH THE Q: Pumpkin Spice Loaf

This month our Cooking with the Q recipe Pumpkin Spice Loaf, is shared from the Robertson House kitchen. This fall staple is much-loved by the residents who look forward to enjoying a slice with tea or coffee in hand. Enjoy!

SERVINGS: 6 Servings

PREP TIME: 60 minutes

---

### Ingredients:

#### Pumpkin Loaf

- 3 ½ cups all-purpose flour
- 2 tsp baking soda
- 1 tsp salt
- 2 tsp cinnamon
- ½ tsp ground cloves
- ½ tsp ground ginger
- 1 can pumpkin puree (796ml)
- 4 large eggs
- ½ cup melted butter
- ½ cup vegetable oil
- 1 cup white sugar
- 1 cup brown sugar

#### Cinnamon Glaze

- 1 ½ cup powdered sugar
- 3 Tbsp melted butter
- 3 Tbsp milk
- ¼ tsp vanilla
- ¼ tsp cinnamon
- ¼ tsp allspice
- ¼ tsp ground cloves

### Instructions:

#### Pumpkin Loaf

- In large mixing bowl, cream sugar, eggs and melted butter in mixer or bowl.
- Add all dry ingredients to separate bowl and mix thoroughly.
- Add pumpkin puree to creamed mixture then proceed to add dry ingredients in installments until all dry ingredients are incorporated.
- Pour into lightly greased loaf pan and bake at 350°F for 30-40 minutes.
- Remove from loaf pan and let cool.

#### Cinnamon Glaze

- In large mixing bowl, mix all ingredients together until you reach a smooth consistency.
- Glaze all over cooled pumpkin loaf.

**Enjoy!**