

PUMPKIN BREAD WITH XAGAVE (by using Xagave your are saving 1000 calories)

2 cups pumpkin (1 - 15 oz or 16oz can)
2 cups Xagave Natural Sweetener
3/4 cup canola oil
2/3 cup water
4 eggs (or 1 1/3 cup egg beaters or egg whites)
3 1/2 cups whole wheat pastry flour (soft wheat)
2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. ginger

Heat oven to 325 degrees F. and grease two 9"x5" loaf pans. In the Bosch bowl equipped with the whips or a blender, blend pumpkin, Xagave, canola oil, water and eggs. In a separate bowl, mix remaining dry ingredients. Add wet ingredients to dry ingredients and mix on low speed until all ingredients are just moistened. Now beat on speed two for 1 min. Pour batter into prepared pans and bake at 325 degrees F. for 60 to 75 min. or until a toothpick inserted comes out clean. Cool and serve.

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