

Spiced Pumpkin Bread

Bread

1 $\frac{3}{4}$ cup all purpose flour
1 tsp salt
 $\frac{1}{2}$ tsp ground nutmeg
 $\frac{1}{4}$ tsp baking powder
1 $\frac{1}{3}$ cups sugar
2 eggs
2 tsp grated orange peel
1 tsp baking soda

1 tsp ground cinnamon
 $\frac{1}{4}$ tsp ground cloves
 $\frac{1}{2}$ cup unsalted butter, softened
& cut up
1 cup canned pumpkin puree
2 tsp grated fresh ginger

Heat oven to 350 degrees. Spray bottom of 9 x 5 inch loaf pan with cooking spray. Whisk flour, baking soda, salt, cinnamon, nutmeg, cloves, and baking powder in medium bowl.

Beat sugar and butter at medium speed 4 minutes or until light and fluffy. Add pumpkin, eggs, ginger and 2 tsp orange peel; beat at medium speed until well blended. Spoon batter into pan.

Bake 60-65 minutes or until edges pull away slightly from sides of pan and center springs back when lightly touched. Cool on wire rack 10 minutes. Remove from pan; cool completely.

Glaze

1 cup powdered sugar
 $\frac{1}{4}$ tsp vanilla

1 to 1 $\frac{1}{2}$ tsp milk
 $\frac{1}{4}$ grated orange peel

Whisk all glaze ingredients in small bowl. Pour into small, resealable plastic bag; cut off small corner of bag. Drizzle glaze over bread; let stand until set.