Pumpkin Bread

¾ cup whole wheat flour
2/3 cup unbleached all-purpose flour
1 tsp. ground cinnamon
1 tsp. fresh minced ginger
1 tsp. baking soda
½ tsp. ground nutmeg
½ tsp. baking powder
¼ tsp. Fleur de Sel
2 large eggs
1 cup canned pumpkin puree
½ cup Clove infused sugar (see below)
1/3 cup Extra Virgin Olive Oil
1/3 cup Maple Balsamic
2 Tbsp. unsalted pumpkin seeds

Position a rack in the center of the oven and preheat the oven to 325 degrees F. Spray a 9x5 inch loaf pan with olive oil.

In a medium bowl, whisk both flours, cinnamon, baking soda, baking powder, nutmeg, and Fleur de Sel. In a large bowl, whisk the eggs, pumpkin, fresh ginger, clove infused sugar, Extra Virgin Olive Oil, and Maple Balsamic until well combined. Mix the dry ingredients with the wet and stir with a large spoon until evenly mixed.

Spoon the batter into the prepared pan and smooth the top. Tap the pan on the counter a few times to settle the batter. Sprinkle the top with the pumpkin seeds (if using), pressing them down slightly. Bake until the top is browned and a wooden skewer inserted in the center comes out clean, 45-50 minutes. If the bread begins to brown too much before it's fully baked, lay a piece of aluminum foil on top. Let cool before slicing.

Clove infused sugar:

Combine sugar and ground cloves in a 2:1 ratio of sugar to spice in an airtight container for one week. Shake container a few times a day.

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