



## Pepita Topped Pumpkin Bread

This incredibly flavorful keto pumpkin bread is so easy to make. It's perfect for breakfast or as a tasty snack. It also freezes well, so if you double the recipe you can keep one in the fridge, and freeze the other one for later.

### Ingredients

#### Streusel

3 tablespoons packed brown sugar

1 tablespoon Gluten Free all-purpose rice flour blend

1 tablespoon butter, softened

3 tablespoons pumpkin seeds (pepitas)

#### Bread

1 can (15 oz) pumpkin (not pumpkin pie mix)

$\frac{3}{4}$  cup granulated sugar

$\frac{3}{4}$  cup packed brown sugar

$\frac{3}{4}$  cup vegetable oil

2 teaspoons gluten-free vanilla

2 eggs

2 cups Gluten Free all-purpose rice flour blend

2 teaspoons gluten-free baking powder

2 teaspoons ground cinnamon

1 teaspoon ground ginger

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

### Directions

Heat oven to 350°F. Grease or spray bottom only of 9x5x3-inch loaf pan. In small bowl, mix 3 tablespoons brown sugar and 1 tablespoon rice flour blend; cut in butter. Set aside.

In large bowl, place pumpkin, granulated sugar,  $\frac{3}{4}$  cup brown sugar, the oil, vanilla and eggs; mix well. In medium bowl, mix 2 cups rice flour blend, the baking powder, cinnamon, ginger, baking soda and salt. Stir flour mixture into pumpkin mixture until blended; pour into pan.

Sprinkle pepitas over top; press lightly into batter. Spoon streusel mixture over pepitas in pan.

Bake 1 hour to 1 hour 10 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaf from pan; remove from pan. Cool completely, streusel-side up, on cooling rack, about 3 hours.