



## Pumpkin Gingerbread

*Our daughter absolutely loves this bread! This is great in the fall and makes the house smell so good!!!*

### **Ingredients:**

- ¾ cup Kretschmer® Wheat Germ, any flavor
- 2 ½ cups all-purpose flour
- ½ cup granulated sugar
- ½ cup Splenda Granular sugar substitute
- 1 tsp ground ginger
- 2 tsp pumpkin pie spice
- 2 tsp baking powder
- 1 tsp baking soda
- ¼ tsp salt
- 1 cup canned pumpkin
- 1 (12 fl oz) can evaporated fat free milk
- 5 Tbsp light margarine
- 1 large egg OR ¼ cup egg substitute

### **Directions:**

Preheat oven to 350°F. Lightly grease bottom of 9 x 5-inch loaf pan. Combine dry ingredients in large bowl. Combine pumpkin, evaporated milk, margarine and egg in medium bowl; mix well. Add pumpkin mixture to wheat germ mixture; stir just until moistened. Pour into prepared pan. Bake 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack for 10 minutes; remove to wire rack to cool completely. **Serves 12**

### **Nutrition Facts Per Serving:**

Calories	220	Saturated Fat	0.5 gm	Carbohydrate	37 gm
Fat	4 gm	Sodium	250 mg	Fiber	2 gm

\*Recipe adapted from [www.Kretschmer.com](http://www.Kretschmer.com)

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