



## HOLIDAY PUMPKIN LOAF

- 3 Cups Bisquick Baking Mix
- 1 Cup Sugar
- 1 Egg
- 16 Ounces Pumpkin Puree
- 1 Teaspoon Pumpkin Pie Spice
- ½ Teaspoon Ground Cloves
- ½ Teaspoon Ground Nutmeg
- 1 Cup Chopped Nuts

### **Browned Butter Glaze**

- ¼ Cup Butter
- 1 Cup Powdered Sugar
- 3 Tablespoons Hot Water

## DIRECTIONS

1. Heat oven to 350 degrees.
2. Grease loaf pan.
3. Beat all ingredients in a large mixing bowl on low speed for 30 seconds or until dry ingredients are incorporated.
4. Continue to beat for 4 minutes at medium speed.
5. Pour into loaf pan.
6. Bake for 1 hour and 10 minutes.
7. Remove from pan once partially cooled.
8. For Butter Glaze – Melt butter in saucepan over medium heat until it reaches a delicate brown color.
9. Remove from heat and mix in powdered sugar.
10. Stir in water 1 tablespoon at a time until glaze reaches desired consistency.
11. Pour over cooled loaf.