



HOW TO MAKE

Reddi Soaked Multigrain Pumpkin Bread

MADE WITH

Reddi Soaked Multigrain

ITEM NUMBER

#70022

DESCRIPTION

Classic Pumpkin Bread made with a convenient Clean Label, Non-GMO blend of hydrated grains and seeds.

RECIPE

PUMPKIN BREAD

All Purpose Flour	100%
Baking Soda	1.15%
Cinnamon	1%.
Cloves	.5%
Allspice	.1%
Nutmeg	.25%
Salt	2%
Sugar	110%
Canola Oil	50%
Canned Pumpkin	105%
Eggs	50%
Reddi Soaked Multigrain	75%

DIRECTIONS

- Incorporate flour, baking soda, cinnamon, cloves, nutmeg, allspice, and salt
- In a mixer whisk the sugar and oil on low speed until incorporated.
- Add pumpkin and eggs to the sugar and oil and whisk on medium until incorporated.
- Add the Reddi Soaked Multigrain and incorporate on low speed.
- Add dry ingredients to wet ingredients and mix on low until incorporated.
- Deposit desired amount of batter into a well-greased pan.
- Bake at 325°F until the internal temperature of the bread reaches 205°F

