

Makeover Pumpkin Spice Bread

2 ¼ c sugar	½ tsp ground nutmeg
2 c all purpose flour	4 eggs
1 1/3 c cake flour	1 can (15oz) solid pack Pumpkin
2 tsp baking soda	1 c buttermilk
2 tsp ground cinnamon	½ c unsweetened applesauce
1 tsp salt	1/3 c canola oil
1 tsp baking powder	
¾ tsp ground cloves	

In a large bowl, combine the first nine ingredients. In another bowl, whisk the eggs, pumpkin, buttermilk, applesauce and oil. Stir into dry ingredients just until moistened.

Transfer to two 9X5 inch loaf pans coated with cooking spray. Bake at 350° for 45-55 minutes or until golden brown and a toothpick inserted near the center comes out with moist crumbs. Cool for 10 minutes before removing from pan to wire racks.