

## Slow-Good Pumpkin Bread

Makes 6 servings

1 cup all-purpose flour  
1½ tablespoons pumpkin pie spice  
½ teaspoon *each* baking powder, baking soda and salt  
2 eggs  
1 can (15 ounces) solid-packed pumpkin  
½ cup packed light brown sugar  
¼ cup vegetable oil  
½ teaspoon vanilla  
Butter, softened

1. Spray round slow cooker with nonstick cooking spray.
2. Combine flour, pumpkin pie spice, baking powder, baking soda and salt in medium bowl; stir to blend.
3. Combine eggs, pumpkin, brown sugar, oil and vanilla in large bowl; beat with electric mixer 5 to 6 minutes until blended. Gradually beat in flour mixture until blended. Pour pumpkin mixture into slow cooker.
4. Cover; cook on HIGH 1 hour, 15 minutes until knife inserted into center comes out clean. Let stand 15 minutes.
5. Run knife around edge of bread to loosen. Remove wire rack. Cut into wedges and serve with butter, if desired.

*Courtesy: Joella Morris*