



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

PUMPKIN CRUMB MINI LOAVES

2 cups flour	1 can (15 ounces) pure pumpkin
1 teaspoon baking soda	1 ½ cups firmly packed brown sugar
1 teaspoon baking powder	½ cup vegetable oil
1 teaspoon ground cinnamon	1 teaspoon vanilla extract
½ teaspoon salt	2 cups Bakery-Style Crumbs (recipe follows)
2 eggs	Powdered Sugar

1. In large bowl, combine flour, baking soda, baking powder, cinnamon, and salt; set aside.
2. In medium bowl, stir together eggs, pumpkin, brown sugar, oil, and vanilla. Stir into flour mixture until just combined.
3. Pour batter into 4 mini-loaf pans that have been coated with no-stick cooking spray. Sprinkle ½ cup crumbs evenly over top of each loaf.
4. Bake in 350-degree F oven for 40 to 45 minutes or until wooden pick inserted in center comes out clean.
5. Cool in pans on wire rack. Dust with powdered sugar.

Makes four 5 ½ x 3 ¼ inch mini loaves.

Note: Batter may be baked in one 9 x 5-inch loaf pan. Use 1 cup crumbs. Bake for 55 to 60 minutes.

BAKERY-STYLE CRUMBS

1 egg

1 teaspoon vanilla extract

¼ cup butter or margarine, softened

2 cups flour

1 ½ cups powdered sugar

1/8 teaspoon salt

1. In mixer bowl with electric mixer, beat together eggs and vanilla.
2. Add remaining ingredients; beat at low speed until well combined and crumbly.
3. Use to top pies or coffee cakes. Crumbs can be frozen up to 2 months.

Makes about 3 cups.

