



LAVENDER PUMPKIN BREAD

Ingredients

3 cups all-purpose flour

2 cups lavender sugar (grind 1 T. of lavender in two cups of sugar)

1 teaspoon salt

2 teaspoons baking soda

1/2 teaspoon baking powder

2 teaspoons pumpkin pie spice

15-ounce canned pumpkin

2/3 cup vegetable oil

3 eggs, slightly beaten

1 tablespoon culinary Lavender buds

Instructions

Preheat oven to 350° F (175° C). Grease and flour two 9 by 5 inches loaf pans.

In a large bowl, combine flour, lavender sugar, salt, baking soda, and baking powder with a fork. Add pumpkin pie spice, canned pumpkin, vegetable oil and eggs. Mix until just blended.

Pour batter evenly between the two prepared pans. Sprinkle dried lavender buds and sugar on top of batter.

Bake for about 1 hour or until toothpick inserted in center comes out clean.

Cool in pans for 10 minutes and then cool completely.

Before serving, garnish by sprinkling lavender culinary buds and lavender sugar

Serve warm or keep for approximately a week