**Spiced Pumpkin Bread**

Pumpkin bread is one of the most popular recipes for the fall. This recipe provides a Paleo-friendly way to enjoy the wonderful flavor combination of pumpkin, cinnamon, nutmeg, and cloves. The loaf of bread can either be left alone or topped with chopped walnuts, chocolate chips, or streusel.

**ingredients**

1 cup almond butter

3 eggs

1/2 cup pumpkin puree

1/4 cup honey

2 tbsp coconut oil, melted

1/2 tsp apple cider vinegar

1 tbsp coconut flour

2 tsp cinnamon

1 tsp baking soda

1/2 tsp nutmeg

1/2 tsp cloves

**directions**

1. Preheat the oven to 350 degrees F. Line a regular loaf pan with parchment paper. In a large bowl, add the almond butter, eggs, pumpkin puree, honey, coconut oil, and apple cider vinegar. Use a hand blender to combine well.

2. Add in the coconut flour, cinnamon, baking soda, nutmeg, and cloves. Blend to combine, scraping down the sides with a spatula. Pour the batter into the loaf pan. Bake for 45-55 minutes, until a toothpick inserted into the center comes out clean and the

loaf is set. Place the bread on a cooling rack and allow to slightly cool before slicing, about 15 minutes.