

# Gingerbread Loaf

## Ingredients:

1 ¾ c. All-purpose flour  
¾ c. Whole Wheat flour  
2 tsp. baking powder  
1 ½ tsp. ground ginger  
½ tsp. baking soda  
¼ tsp. salt  
¼ tsp. ground cinnamon  
1/8 tsp. ground nutmeg  
1 c. warm (100° - 110°) 2 % milk  
½ c. Amber Agave Nectar  
¼ c. Smart Balance omega oil  
3 Tbsp. Prune Baby Food  
¼ c. liquid egg replacement  
1 large whole egg, lightly beaten with egg replacement  
½ c. Splenda Brown Sugar  
1/3 c. Golden raisins, plumped\*  
2 Tbsp. Walnuts, chopped, toasted  
Canola Oil cooking spray

**Directions:** Pre heat oven to 350° / Spray a 9" x 5" loaf pan with canola oil spray then lightly flour loaf pan. Set aside.

\*To plump raisins: Put raisins in a microwave safe dish. Cover raisins with water. Heat for 1 - 2 min. on high. Let cool. Drain. Set aside.

**Step 1:** Spoon flours into dry measuring cups and level with a knife. Be precise. Combine the flours in a large bowl, add the baking powder and the next dry ingredients (through nutmeg).

**Step 2:** In another bowl, combine the warm milk and next 5 ingredients (through eggs) using a whisk to beat. Add the sugar; stirring until well blended. Make a well in the center of the dry ingredient bowl and add milk mixture slowly. Stir just until combined. Do not over-mix. Stir in plumped and cooled raisins and the toasted walnut pieces.

**Step 3:** Scrape dough into prepared loaf pan. Bake for 50 - 60 min., or until toothpick inserted comes out clean. Remove from oven and cool loaf in the loaf pan for 15 min., remove from pan and continue cooling on wire rack.