

# Dirty Chai Pumpkin Bread



SERVINGS

8

## INGREDIENTS

### For the bread:

- 3 Tbsp. ground espresso
- 1 cup banana flour
- 1 cup almond flour
- ¼ cup coconut sugar
- ½ tsp. baking soda
- ½ tsp. baking powder
- ½ tsp. cardamom
- ½ tsp. nutmeg
- ¼ tsp. ground cloves
- ¼ tsp. allspice
- 1 tsp. ground ginger
- 1 tsp. cinnamon
- ¼ tsp. sea salt
- 2 eggs
- 1 cup canned pumpkin
- ½ cup canned coconut milk
- ¼ cup melted coconut oil

### For the streusel topping:

- ¼ cup coconut sugar
- 1 cup chopped walnuts
- 1 tsp. cinnamon
- 3 Tbsp. coconut oil
- Pinch sea salt

## INSTRUCTIONS

1. Preheat oven to 350°.
2. Mix all streusel ingredients well and set aside.
3. Beat eggs, then add pumpkin, coconut milk and melted coconut oil. Beat again.
4. Mix dry ingredients in a separate bowl, then add to wet ingredients and stir until well combined.

5. Pour batter into a greased loaf pan. Spread evenly with a rubber spatula, then add streusel topping.
6. Bake for 55-60 minutes, or until a toothpick inserted in the center of the loaf comes out clean.

