



## Pumpkin Amaretti Bread

READY IN



60 min.

SERVINGS



8

CALORIES



364 kcal

DESSERT

### Ingredients

- 2 cups flour
- 8 amaretti cookies
- 3 teaspoons double-acting baking powder
- 0.5 teaspoon cinnamon
- 2 eggs
- 1 teaspoon lemon zest grated
- 0.3 cup milk
- 1 cup pumpkin puree
- 1 teaspoon salt

- 1 cup sugar
- 1 stick butter unsalted at room temperature

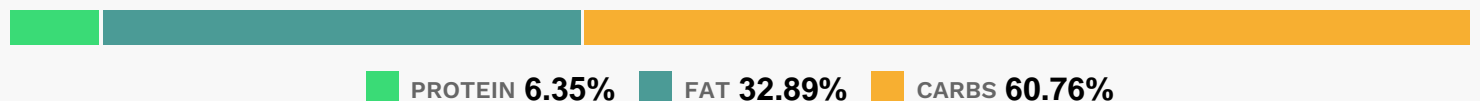
## Equipment

- bowl
- frying pan
- oven
- whisk
- springform pan
- rolling pin
- cutting board

## Directions

- Preheat oven to 350°F. Butter a 9 inch springform pan.
- In a medium bowl, whisk together flour, baking powder, cinnamon, and salt. Set aside.
- In a large bowl, beat together butter and sugar until light and fluffy.
- Add eggs and beat until well combined.
- Add lemon zest and pumpkin puree and beat until combined.
- Add flour mixture and beat until just incorporated. Beat in milk.
- Place amaretti cookies on a cutting board and use a rolling pin or heavy pan to crush them until fine. Gently fold cookies into batter.
- Pour batter into prepared pan and bake until a cake tester comes out clean, about 40 minutes.

## Nutrition Facts



## Properties

Glycemic Index:35.01, Glycemic Load:35.27, Inflammation Score:-10, Nutrition Score:12.235217446866%

## Nutrients (% of daily need)

Calories: 363.64kcal (18.18%), Fat: 13.54g (20.83%), Saturated Fat: 7.91g (49.45%), Carbohydrates: 56.28g (18.76%), Net Carbohydrates: 54.29g (19.74%), Sugar: 29.9g (33.22%), Cholesterol: 72.51mg (24.17%), Sodium: 485.76mg (21.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.89g (11.77%), Vitamin A: 5195.52IU (103.91%), Selenium: 14.59µg (20.84%), Vitamin B1: 0.26mg (17.58%), Folate: 66.5µg (16.62%), Vitamin B2: 0.25mg (14.41%), Manganese: 0.29mg (14.33%), Iron: 2.32mg (12.89%), Calcium: 124.86mg (12.49%), Phosphorus: 112.88mg (11.29%), Vitamin B3: 1.98mg (9.92%), Fiber: 1.99g (7.94%), Vitamin K: 6.09µg (5.8%), Vitamin E: 0.8mg (5.3%), Vitamin B5: 0.48mg (4.83%), Copper: 0.09mg (4.54%), Magnesium: 17.27mg (4.32%), Potassium: 132.14mg (3.78%), Vitamin D: 0.54µg (3.62%), Zinc: 0.47mg (3.16%), Vitamin B12: 0.18µg (2.95%), Vitamin B6: 0.06mg (2.84%), Vitamin C: 1.61mg (1.96%)