

POPE FAMILY RECIPES

COOKING IS OUR LOVE LANGUAGE

VEGAN GINGERBREAD LOAF

INGREDIENTS:

2 cups all-purpose flour
1 ½ Tablespoon ground flax
1 teaspoon baking soda
1 teaspoon baking powder
½ cup pure cane sugar
2 teaspoons ginger
2 teaspoons cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon cardamom
⅓ cup unsulphured molasses
1 ¼ cup warm plant milk
⅓ cup applesauce
1 tbsp apple cider vinegar
1 teaspoon vanilla
¼ cup chopped pecans
¼ cup chopped candied ginger

To make it gluten-free:

Substitute 2 cups of all-purpose flour with 2 cups of oat flour

DIRECTIONS:

Preheat oven to 350° F and line a loaf pan with parchment paper.

Sift together the flour, flax, baking soda, baking powder, ginger, cinnamon, cloves, nutmeg, cardamom, and sugar in a large bowl.

Combine warm plant milk and molasses in a medium size bowl. Stir until combined. Add applesauce, vanilla, and apple cider vinegar.

Add the wet ingredients to the dry ingredients slowly. If you over-stir, you'll break up the little bubbles that form this bread's light, fluffy, and moist texture.

Pour batter into your prepared loaf pan. Sprinkle the chopped pecans and candied ginger on top.

Bake for 40-45 minutes or until the toothpick inserted comes out clean. Allow to cool for 10 minutes before removing from the pan. Wait until completely cool to slice and serve.

Store at room temperature for up to 4 days, or in the freezer for up to 3 months.