

Pumpkin bread with toasted walnut cinnamon swirl

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Cooler than pumpkin scones and more original than banana bread, this sweet and spicy pumpkin bread is a treat to impress even the biggest baking snob.

Ingredients

Cinnamon walnut swirl:

- 120 g toasted [walnut](#) halves, chopped
- 2 tsp ground [cinnamon](#)
- 2 tbsp maple sugar
- 2 tbsp maple syrup

Pumpkin batter:

- ½ kabocha [squash](#), peeled, deseeded and cut in 1.2-cm dice
- 200 g sprouted [spelt](#) flour or whole spelt flour
- 2 tsp aluminium-free baking powder
- 60 ml plus 2 tbsp extra-virgin [olive oil](#)
- 120 ml maple syrup

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- 2 tbs homemade almond milk or plain soya milk
- ½ tsp sea salt
- 2 tsp vanilla extract
- 1 egg, beaten

Method

Cinnamon swirl: Place walnuts, cinnamon, maple sugar and maple syrup in a bowl; mix to combine and set aside.

Pumpkin batter: Steam squash for 10 to 12 minutes or until soft. Place in a medium bowl and mash with a fork. Measure out 375 g and set aside. Preheat oven to 180°C. Lightly oil a loaf tin and line bottom and two longer sides with a sheet of baking parchment; set aside.

Sift spelt flour and baking powder into a medium bowl and stir to combine. Add olive oil, maple syrup, almond milk, salt, vanilla and egg to the mashed squash; whisk until smooth. Using a rubber spatula, fold flour mixture into squash mixture until just combined. Spread half of batter over bottom of loaf tin. Layer cinnamon-walnut mixture evenly over batter and top with remaining batter. To create a swirl, use a small rubber spatula or butter knife to zigzag back and forth through the batter (across the tin) and one stroke straight through the centre of the loaf (lengthways). Place in oven and bake for 45 to 50 minutes or until a toothpick inserted in the centre comes out clean. Remove from oven and allow loaf to sit for 5 minutes before turning out and placing on a wire rack. Slice and serve warm.

Recipe and images by [Amy Chaplin](#)

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