

Sorghum Sourdough Pumpkin Bread (Gluten Free)

Indulge in the warmth of the season with our delightful gluten-free pumpkin bread! Perfect for cozy fall gatherings or a peaceful day at home, this scrumptious treat is sure to bring comfort and joy. Cut a slice, savor the flavors, and embrace the spirit of autumn!



Servings: 10 slices
Prep Time: 15 minutes
Cook Time: 55-60 minutes

Dry Ingredients

- 1 cup brown rice flour
- 1/2 cup sorghum flour
- 1/4 cup tapioca starch
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon xanthan gum
- 3/4 teaspoon salt
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg

Wet Ingredients

- 3/4 cup brown sugar, packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1 1/2 cups pure pumpkin puree (not pie filling)
- 1/2 cup [Sorghum Sourdough Starter](#)
- 1/2 cup canola oil
- 1/4 cup milk
- 2 tablespoons sour cream (or greek yogurt)
- 2 teaspoons pure vanilla extract

Topping

- 1/4 cup pepitas (optional)

Instructions:

- Preheat oven to 350 degrees F. Line a [4" x 9" loaf pan](#) with parchment paper, ensuring the paper extends up the two longer sides of the pan. Set it aside.
- In a large mixing bowl, whisk all the dry ingredients together. Set aside.
- In another bowl, mix the brown sugar, granulated sugar, and eggs using a whisk. After they are blended, incorporate the remaining wet ingredients and whisk together.
- Combine the wet ingredients with the dry ingredients, and whisk until thoroughly mixed.
- Pour the batter into the prepared pan and smooth it out using the back of a spoon. Sprinkle the pepitas over the top.
- Bake in a preheated oven for 55-60 minutes, or until a skewer inserted into the loaf comes out clean, without crumbs attached. If the top of your loaf is browning too fast, cover it loosely with foil to avoid it becoming too dark.
- Allow the bread to rest in the pan for 5 minutes, then use the parchment paper to gently lift it out and transfer it to a wire cooling rack.
- Allow the bread to cool completely before wrapping it in plastic wrap or placing it in a zipper seal bag.
- Tip: Wrap moist bread in a lint-free tea towel before covering it with plastic, but remember that the pumpkin may stain the tea towel.

Note: Before transferring the batter into the prepared pan, consider mixing in 1/2 cup of any of the following: chopped pecans or walnuts, semi-sweet or dark chocolate chips, or dried cranberries.