

# Moroccan Pumpkin Tea Loaf

Yield: makes one 9" loaf, serves 8.

## Description

In North Africa, pumpkin is typically used in savory vegetable dishes. This unusual spin on it pairs it with dried fruit and nuts, and is excellent served with Moroccan stews, or as dessert with apricot jam.

## Ingredients:

- 2 c. all-purpose flour
- 2 t. baking powder
- 1 t. baking soda
- 1 t. ground cinnamon
- ½ t. ground cloves
- ½ t. nutmeg
- ½ t. ginger
- ¼ t. salt
- 8 T. butter (unsalted, at room temperature)
- ¼ c. sugar
- ¼ c. honey
- 2 eggs
- 1 c. pumpkin puree
- ½ c. yogurt (plain)
- ½ c. dates (pitted, coarsely chopped)
- ½ c. apricots (pitted, coarsely chopped)



## Directions:

Preheat the oven to 350°F. Grease a loaf pan and lightly flour it, then shake out the excess.

In a medium bowl, combine flour, baking powder, baking soda, cinnamon, nutmeg, ginger and salt, and set aside.

With an electric mixer, beat the butter, sugar, and honey in a large bowl until well-combined. Add the eggs one at a time, mixing well after each addition.

Add the dry ingredients to the butter mixture and mix to combine. Blend in the pumpkin and yogurt and mix until just blended. Stir in the dates, and apricots. Don't over mix.

Pour the batter into the loaf pan, and bake for an hour and 15 minutes, or until a toothpick inserted into the center comes out clean.

Cool in the pan on a wire rack for 15 minutes. Run a knife along the edges of the pan to loosen it, then turn it onto the rack to cool completely.