

Gluten Free Pumpkin Bread with Glazed Pecans

a delicious gluten free recipe from The Peaceful Mom

Ingredients

Bread:

4 tablespoons butter, melted

2 large eggs

½ cup white granulated sugar

1 cup canned pumpkin

1 and ½ cups [Pamela's Ultimate Baking and Pancake Mix \(buy here\)](#)

1 teaspoon cinnamon

½ teaspoon salt

½ teaspoon ginger + ¼ teaspoon cloves (optional)

Topping:

4 teaspoons butter, melted

½ cup brown sugar

½ cup pecan pieces

Instructions

Preheat oven to 350 degrees.

Grease an 8 x 4 loaf pan.

In a large bowl, beat together butter, sugar, eggs and pumpkin.

Stir in baking mix, salt, cinnamon plus ginger and cloves if desired.

Pour batter into loaf pan.

In a separate bowl, mix topping ingredients and pour over the top of the batter in the loaf pan.

Lightly press nuts into the top of the batter.

Bake 50 to 60 minutes or until a knife or toothpick inserted into the center comes out almost clean.