



## Pumpkin Cornbread

<b>What to collect</b>	
<b>Ingredients</b>	<b>Equipment</b>
1 cup plain flour	square baking dish
1 tablespoon baking powder	metric measuring spoons/cups
1 teaspoon salt	bowl
½ teaspoon ground cinnamon	wooden spoon
¼ teaspoon ground nutmeg	masher
½ cup brown sugar	
1 cup polenta (cornmeal)	
2 eggs	
1 cup mashed pumpkin	
¼ cup olive oil	
1 tablespoon molasses	

### What to do

1. Preheat oven to 200C. Grease and line a baking dish.
2. In a medium bowl, whisk together the flour, baking powder, salt, spices, brown sugar and polenta.
3. In a small bowl, lightly beat the eggs and then stir in the pumpkin, oil and molasses.
4. Stir the wet ingredients into the dry ingredients until just combined.
5. Pour the batter into the pan and bake for 30 minutes.
6. Serve warm.