**Gluten-Free Pumpkin Bread**

**INGREDIENTS**

1 c. pumpkin puree

2 c. old-fashioned rolled oats

2 large eggs

1/2 c. honey

1/4 c. sugar

1 tsp. baking soda

1 tsp. pure vanilla extract

1/2 tsp. cinnamon

1/4 tsp. cloves

Pinch nutmeg

1/2 tsp. kosher salt

1/2 c. pecans

**DIRECTIONS**

* Preheat oven to 350° and line an 8"-x-5” pan with parchment paper.
* Combine pumpkin, oats, eggs, honey, baking soda, vanilla, cinnamon, cloves, nutmeg and salt in a blender. Blend until you have a smooth batter, about 1 minute.
* Pour batter into prepared pan and sprinkle with pecans. Cover with aluminum foil and bake until a toothpick inserted into the middle of the bread comes out clean, about 35 minutes.
* Let cool in pan for 15 minutes, then invert loaf onto a cooling rack to cool completely. Slice and serve.