

## Pumpkin-Hazelnut Tea Cake



### Ingredients

- 3 Tbsp canola oil
- 3/4 cup pumpkin puree
- 1/2 cup honey
- 3 Tbsp brown sugar
- 2 eggs, lightly beaten
- 1 cup whole-wheat flour
- 1/2 cup all-purpose flour
- 2 Tbsp flaxseed
- 1/2 tsp. baking powder
- 1/2 tsp. allspice
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp ground cloves
- 1/4 tsp. salt
- 2 Tbsp. chopped hazelnuts

### Directions

Preheat oven to 350. Coat a loaf pan with cooking spray.

Beat together canola oil, pumpkin puree, honey, brown sugar, and eggs until well blended. (use mixer on low speed)

In a small bowl, whisk together the flours, flaxseed, baking powder, allspice, cinnamon, nutmeg, cloves, and salt. Add the flour mixture to the pumpkin mixture and using the electric mixer on medium speed, beat until well blended.

Pour the batter into the pan. Sprinkle the hazelnuts evenly over the top and press down gently to incorporate nuts into batter. Bake until toothpick comes out clean (50-55 minutes).

Let cool in the pan on a wire rack for 10 minutes. Turn the loaf out of the pan onto the rack and let cool completely. Cut into slices to serve.