**Deanna’s Pumpkin Bread Recipe Makeover**

**Makes 1 loaf / 10 servings**

**SmartPoints per serving: ④ ④ ④**

**(Before makeover: 12 SmartPoints per slice)**

1¾ cup Bisquick Heart Smart pancake and baking mix

½ teaspoon baking soda

¼ teaspoon baking powder

½ teaspoon EACH: ground cinnamon, nutmeg and allspice

¼ teaspoon ground cloves

1 ripe banana, peeled and mashed

1 cup pumpkin puree (NOT pumpkin pie mix)

¾ cup granular no-calorie sweetener, such as Splenda or Truvia

½ cup liquid egg substitute

1/3 cup fat-free plain Greek yogurt

¼ cup sugar-free maple flavored pancake syrup

1 teaspoon vanilla extract

1/3 cup raisins

1/3 cup chopped walnuts or pecans, divided

Preheat the oven to 325°. Spray an 8½ ×4½-inch (6-cup) loaf pan with cooking spray.

Combine baking mix, baking soda, baking powder, dry spices and raisins in a large bowl; stir well with a whisk. Make a well in center of mixture. In a medium bowl, combine mashed banana, pumpkin puree, sweetener, eggs, yogurt, syrup and extract and beat with an electric mixer or whisk until mixture is smooth. Stir in half of nuts. Add to flour mixture, stirring just until moist.

Spread mixture into prepared pan, smoothing top with a spatula (mixture will be thick). Top with remaining nuts, pressing them gently into the batter to secure.

Bake for 50 minutes, or until a toothpick inserted in the center comes out almost clean. Do not overcook. Cool loaf in pan 10 minutes on a wire rack; remove from pan. Cool loaf completely. Slice into 10 equal slices.

[*From the Kitchen of Deanna Cichon*](http://www.deannathechef.com/)