

NETFLIX

DREAMWORKS

ALL HAIL KING JULIEN

A NETFLIX ORIGINAL SERIES

KING JULIEN'S RECIPE FOR

LEMUR LOAF



INGREDIENTS:

- 1 3/4 cups flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1 teaspoons baking soda
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/2 teaspoon salt
- 1/2 cup canola oil
- 1/2 cup crushed pineapple
- 1 cup pumpkin puree
- 2 large eggs

YOU'LL ALSO NEED:

- 2 Mixing Bowls
- Electric Mixer
- 9x5 Bread Pan



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Directions:

Parents, here's a fun recipe to make with your kids!

Preheat your oven to 350 F.

Lightly grease the breadpan with non-stick spray.

Mix the dry ingredients: Combine the flour, baking powder, baking soda, cinnamon, cloves and salt in a large mixing bowl.

Mix the wet ingredients: In the second mixing bowl, blend together the eggs, oil, sugar, pumpkin puree and pineapple.

Now pour part of the dry mix into the bowl of wet stuff and stir until it is mixed together. Continue adding the dry ingredients to the wet mix until it is all thoroughly mixed.

Pour the mixed-up batter into the breadpan.

Put the breadpan into the oven, and cook for 60 minutes.

Test to be sure the Lemur Loaf is done by pressing a toothpick or chopstick into the center of the Loaf. If it comes out dry, the Loaf is done cooking.

Let the Lemur Loaf cool in the pan for 10 minutes.

Turn the Pan upside down over a plate and gently remove it from the breadpan.

Cut into 1" slices to serve!



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