



PUMPKIN BREAD



PREP TIME
15 MIN



COOK TIME
50-60 MIN



SERVINGS
8-12 SLICES

INGREDIENTS:

- 3 ½ cups all-purpose flour
- ¼ tsp baking powder
- 2 tsp baking soda
- 1 ½ tsp salt
- 1 tsp ground cloves
- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- 1 ½ cups granulated sugar
- 1 ½ cups packed brown sugar
- 1 cup vegetable oil
- 2 cups canned pumpkin (not pumpkin pie mix)
- 4 large eggs



INSTRUCTIONS:

Preheat the oven to 350°F (175°C) and grease a bundt pan or 3 loaf pans.

Prepare Dry Ingredients

In a large bowl, whisk together:

- Flour, Baking powder, Baking soda, Salt, Cloves, Nutmeg, and Cinnamon

Set aside.

Mix Wet Ingredients

In a separate bowl, combine:

- Vegetable oil, and Pumpkin puree

Add eggs one at a time, mixing well after each addition.

Combine Sugars

Gradually add to wet mixture

- Granulated sugar, and Brown sugar

Mix until smooth.

Incorporate Dry Ingredients

Slowly add the dry ingredients to the wet mixture, mixing until just combined.

Bake

Pour the batter evenly into prepared pans.

Bake at 350°F for 50-60 minutes, or until a toothpick inserted in the center comes out clean.

Cool

Remove from the oven and let cool in the pan for 10 minutes. Transfer to a wire rack to cool completely.

Storage

Store the pumpkin bread in an airtight container at room temperature for up to 3 days or refrigerate for up to a week.