



The Best Pumpkin Bread

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

24

Description

My pumpkin bread recipe is quick easy and extremely moist It always gets rave reviews plus youll have extra loaves to freeze or share with friends Be sure to sift the dry ingredients for the best texture

Ingredients

— - 1 (15 ounce) can pumpkin puree - 2 cups white sugar - 1 cup vegetable oil - 1/2 cup water - 4 large eggs - 1 teaspoon vanilla extract - 3 1/2 cups all-purpose flour - 2 teaspoons baking soda - 1 tablespoon ground cinnamon - 1 1/2 teaspoons salt - 1 teaspoon ground nutmeg - 1/4 teaspoon ground ginger

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7x3-inch loaf pans. Mix together pumpkin puree
2. sugar
3. oil
4. water
5. eggs
6. and vanilla extract in a large bowl until well blended. Whisk together flour
7. baking soda
8. cinnamon
9. salt
10. nutmeg
11. and ginger in a second bowl. Sift flour mixture on top of pumpkin mixture. Fold in with a spatula until just blended. Pour into the prepared pans. Bake in the preheated oven until nicely browned on top and a toothpick inserted in center comes out clean
12. about 50 minutes.