



Pumpkin Oat Bread

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

Satisfy your cravings with this hearty flavorful pumpkin oat bread thats perfect for fall A cup of chai tea goes wonderfully with this bread

Ingredients

- - 1/2 cup vegetable oil - 4 eggs - 1 (15 ounce) can 100% pure pumpkin - 1/2 cup white sugar - 1/2 cup brown sugar - 2 teaspoons baking powder - 1 teaspoon salt - 1 tablespoon ground cinnamon - 1/2 teaspoon ground cloves - 1/2 teaspoon ground nutmeg - 3 cups all-purpose flour - 1 3/4 cups old-fashioned rolled oats
- divided

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease two 8x4-inch loaf pans. Stir together oil
2. eggs
3. and pumpkin in a large bowl. Stir in white and brown sugar
4. baking powder
5. salt
6. cinnamon
7. cloves
8. and nutmeg until well combined. Beat in flour and 1 1/2 cups of oats. Pour batter into the prepared loaf pans; sprinkle tops with remaining 1/4 cup of oats. Press oats lightly into top of the batter. Bake in the preheated oven until a knife inserted in the middle of a loaf comes out clean
9. 40 to 45 minutes. Let cool for 15 minutes before slicing. Cook's Note I use a flour blend of equal parts whole wheat flour
10. wheat germ
11. and ground oats to add flavor and density to almost all my recipes. It works great in this bread also.