



Pumpkin Walnut Bread

Jacob · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

12

Description

I got this pumpkin walnut bread recipe from a coworker years ago at a company potluck. It's goof proof even kids can make it. Add fresh strawberries and whipped cream for a great summer dessert. I give these loaves as gifts at Christmas too just add a bow and voilà.

Ingredients

- 1 ½ cups unsifted all-purpose flour - 1 ½ cups white sugar - 1 teaspoon baking soda - ¾ teaspoon salt - ½ teaspoon ground cinnamon - ½ teaspoon ground nutmeg - ½ teaspoon ground cloves - ¼ teaspoon baking powder - ¼ teaspoon ground ginger (Optional) - 1 cup pumpkin purée - ½ cup vegetable oil - 2 eggs
- beaten - 1 cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan. Combine flour
2. sugar
3. baking soda
4. salt
5. cinnamon
6. nutmeg
7. cloves
8. baking powder
9. and ginger in a large bowl. Make a well in the center; add pumpkin purée
10. oil
11. and eggs. Stir well
12. then fold in walnuts. Pour batter into the prepared loaf pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
13. about 90 minutes. Cook's Note I usually double this recipe to make three medium loaves. Bake loaves for 75 minutes. Use homemade pumpkin purée instead of canned
14. if preferred. Once cooled
15. you can wrap the loaf in plastic wrap and freeze for up to four months. It stays really fresh and moist!