



Samhain Pumpkin Bread

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This Samhain pumpkin bread recipe was shared with me years ago by a friend. Since then it's been tweaked and modified to its current form. Perfect for Samhain celebrations. The spices in this pumpkin bread blend together nicely, representing all things desired with the promise of new beginnings.

Ingredients

— - 1 $\frac{3}{4}$ cups all-purpose flour - 1 $\frac{1}{2}$ cups white sugar - $\frac{3}{4}$ teaspoon salt - 1 teaspoon baking soda - 1 $\frac{1}{2}$ teaspoons ground cinnamon - $\frac{1}{2}$ teaspoon ground nutmeg - $\frac{1}{2}$ teaspoon ground allspice - $\frac{1}{2}$ teaspoon ground cloves - 1 (15 ounce) can canned pumpkin - ? cup water - 2 eggs - 1 teaspoon vanilla extract - $\frac{1}{4}$ cup vegetable oil - $\frac{1}{2}$ cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease 2 loaf pans. Stir flour
2. sugar
3. salt
4. baking soda
5. cinnamon
6. nutmeg
7. allspice
8. and cloves together in a large bowl. Whisk together pumpkin
9. water
10. eggs
11. vanilla
12. and vegetable oil together in a separate bowl. Gradually pour wet mixture into dry while whisking until everything is well mixed. Fold walnuts into batter. Divide batter between the two prepared loaf pans. Bake in the preheated oven until top is golden and springs back when lightly pressed
13. 50 to 60 minutes. Allow cooling 20 minutes before removing from the pans.