



Spiced Pumpkin Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

24

Description

A pumpkin loaf spiced with cinnamon ground cloves and nutmeg I came up with this recipe after many failed attempts at pumpkin loaf I adapted a favorite banana loaf recipe and this was the result Yum This recipe yields 3 loaves Stock your freezer

Ingredients

— - 1 ½ cups white sugar - 1 cup light brown sugar - 1 cup butter
— melted - 2 eggs - 1 tablespoon vanilla extract - 3 cups pumpkin puree - 4 cups all-purpose flour - 2 tablespoons ground cinnamon - 1 tablespoon baking powder - 1 tablespoon baking soda - 1 teaspoon ground nutmeg - ½ teaspoon ground cloves - ½ teaspoon salt

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Mix white sugar
2. brown sugar
3. and melted butter together in a large bowl. Stir in eggs and vanilla extract; mix in pumpkin until thoroughly combined. Whisk flour
4. cinnamon
5. baking powder
6. baking soda
7. nutmeg
8. cloves
9. and salt together in a separate bowl. Mix flour mixture into pumpkin mixture until incorporated. Pour batter into three 5x9-inch loaf pans. Smooth batter evenly in each pan. Bake in the preheated oven until a toothpick inserted in the middle of each loaf comes out clean
10. 45 to 50 minutes. Cook's Note: If you desire
11. you can combine 1 tablespoon white sugar and 1 teaspoon ground cinnamon to sprinkle on top of the loaves before baking.