

Walnut Streusel Pumpkin Bread

Jacob · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

8

Description

This moist sweetly spiced pumpkin bread with streusel topping serves up all the flavors of fall. It makes a delicious treat served with coffee at breakfast or a sweet dessert.

Ingredients

- - ½ cup salted butter
- softened - ½ cup sugar - ¼ cup light brown sugar
- packed - 1 teaspoon vanilla extract - 2 eggs - 1 cup pumpkin purée (plain) - ¼ cup whole milk - 1 ½ cups all-purpose flour - 1 ½ teaspoons baking powder - ½ teaspoon baking soda - ½ teaspoon salt - ½ teaspoon ground cinnamon - ¼ teaspoon nutmeg - ¼ teaspoon ground ginger (Optional) - ¼ cup cold salted butter
- cubed - ¼ cup light brown sugar - ¼ cup quick cooking oats - ¼ cup flour - ½ cup walnuts
- chopped

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a loaf pan. Assemble topping by mixing butter
2. light brown sugar
3. oats
4. flour
5. and walnuts together in a bowl
6. and cream together using a fork to form large crumbles. Set aside. In a large bowl
7. cream together butter and white sugar with a hand mixer. Add light brown sugar
8. vanilla
9. eggs
10. and pumpkin purée. Mix until incorporated. In a separate bowl
11. sift together flour
12. baking soda
13. baking powder
14. salt
15. and spices. With mixer on low speed
16. add half of dry mix to wet ingredients and mix until incorporated. Continue by adding the remainder of dry ingredients alternately with milk
17. mixing until batter is smooth; do not over mix. Pour batter into a greased loaf pan and sprinkle with streusel topping. Place on middle rack of oven and bake for 65 minutes or until a toothpick comes out clean. Remove bread from oven and allow to cool completely before serving.