

# Pumpkin Bread

Moist and spiced pumpkin bread recipe with warm fall flavors. Easy homemade loaf perfect with coffee or tea. Ready in 80 minutes with simple ingredients.

15	65	80	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Pumpkin Bread

## Ingredients

- 1 cup flour
- 1 cup unsalted butter
- 1 cup brown sugar
- 1 egg
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp nutmeg
- 1 tsp clove
- 1 tsp cinnamon
- 1 tsp allspice
- 1 pinch salt

## Instructions

- 1 Prepare for baking**

Preheat your oven to 175°C (350°F). Grease a 9x5-inch loaf pan with butter or cooking spray, then line with parchment paper, leaving overhang for easy removal.
- 2 Mix dry ingredients**

Whisk together 1½ cups all-purpose flour, 1 teaspoon baking soda, 1 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon ground cloves, and 1 pinch of allspice in a large bowl until evenly combined.
- 3 Cream butter and sugar**

Beat 1 cup softened butter with 1 cup granulated sugar in a large bowl using an electric mixer on medium speed for 3-4 minutes, until the mixture is light and fluffy.
- 4 Add 1 large egg and beat until fully incorporated. Add the second egg and beat again until smooth and well combined.**
- 5 Mix in 1 cup pumpkin puree on low speed until just combined and the mixture is uniform in color.**
- 6 Combine wet and dry**

Add the flour mixture to the pumpkin mixture in three additions, mixing on low speed after each addition just until the flour disappears. Stop mixing as soon as no streaks of flour remain to avoid tough bread.

## 7 Bake the bread

Pour the batter into the prepared loaf pan and smooth the top with a spatula. Bake for 60-65 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs attached.

8 Cool the bread in the pan for 10 minutes, then use the parchment overhang to lift it onto a wire rack. Cool completely for at least 1 hour before slicing.

## Tips

Measure flour correctly by spooning it into measuring cups and leveling with a knife rather than scooping directly from the bag, which can pack too much flour and create dense bread.

Test for doneness by inserting a toothpick into the center of the loaf - it should come out with a few moist crumbs, not wet batter or completely clean.

Room temperature ingredients blend more easily and create better texture, so remove eggs and butter from the refrigerator 1-2 hours before baking.

Tent the loaf with aluminum foil if the top browns too quickly during the last 15-20 minutes of baking to prevent burning while the center finishes cooking.

Cool the bread in the pan for exactly 10 minutes before removing to prevent the bottom from becoming soggy while ensuring the structure is set.

Wrap completely cooled bread tightly in plastic wrap and store at room temperature for up to one week, or freeze individual slices for up to 3 months.

Toast day-old slices in a toaster or skillet with butter to refresh the texture and enhance the spiced flavors.

Add mix-ins like chocolate chips, chopped pecans, or dried cranberries by tossing them in a tablespoon of flour first to prevent them from sinking to the bottom.