

Pumpkin Bread

Kids love it, grown-ups love it...this pumpkin bread is hard to beat!

Servings: Makes 2 loaves

Prep Time: 20 Minutes

Cook Time: 65 Minutes

Total Time: 1 Hour 30 Minutes

INGREDIENTS

2 cups all-purpose flour, spooned into measuring cup and leveled-off

1/2 teaspoon salt

1 teaspoon baking soda

1/2 teaspoon baking powder

1 teaspoon ground cloves

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

1-1/2 sticks (3/4 cup) unsalted butter, softened

2 cups sugar

2 large eggs

1 15-oz can 100% pure pumpkin (I use Libby's)



INSTRUCTIONS

Preheat the oven to 325°F and set an oven rack in the middle position. Generously grease two 8 x 4-inch loaf pans with butter and dust with flour (alternatively, use a baking spray with flour in it, such as Pam with Flour or Baker's Joy).

In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.

In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy and curdled at this point -- that's okay.

Add the flour mixture and mix on low speed until combined.

Turn the batter into the prepared pans, dividing evenly, and bake for 65 – 75 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.

Fresh out of the oven, the loaves have a deliciously crisp crust. If they last beyond a day, you can toast individual slices to get the same fresh-baked effect.

Freezer-Friendly Instructions: The bread can be frozen for up to 3 months. After it is completely cooled, wrap it securely in aluminum foil, freezer wrap or place in a freezer bag. Thaw overnight in the refrigerator before serving.

NUTRITION INFORMATION

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Per serving (24 servings)

Serving size:	1 slice
Calories:	166
Fat:	6 g
Saturated fat:	4 g
Carbohydrates:	26 g
Sugar:	17 g
Fiber:	1 g
Protein:	2 g
Sodium:	117 mg
Cholesterol:	31 mg

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