



# Sourdough Pumpkin Spice Bread

Adding sourdough starter to this classic fall recipe gives it a lighter texture and intriguing, tangy flavor.



PREP

15 mins

BAKE

1 hr to 1 hr 5  
mins

TOTAL

1 hr 15 mins

YIELD

1 loaf, 16 slices

## Ingredients

- 1/3 cup (67g) vegetable oil
- 1/2 cup (99g) granulated sugar
- 1/4 cup (85g) molasses
- 2 large eggs
- 1 cup (227g) pumpkin purée
- 3/4 cup (170g) sourdough starter, unfed/discard
- 1 teaspoon King Arthur Pure Vanilla Extract
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 3/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon cloves
- 1/4 teaspoon nutmeg
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup (57g) chopped walnuts
- 1/2 cup (85g) raisins, packed

## Instructions

- ① Preheat the oven to 350°F. Grease a 9" x 5" loaf pan.
- ② In a large bowl, stir together the oil, sugar, molasses, eggs, and pumpkin. Stir in the starter and vanilla.
- ③ In a medium bowl, whisk together the flour, salt, spices, baking powder, and baking soda. Stir the dry ingredients into the wet until evenly combined. Stir in the nuts and raisins.
- ④ Transfer the batter to the prepared pan and bake for 60 to 65 minutes, until a paring knife inserted in the center comes out clean.
- ⑤ Remove the bread from the oven and cool it in the pan on a rack for 15 minutes before turning it out of the pan back onto the rack. Allow the bread to finish cooling completely before slicing.
- ⑥ Store the bread, tightly wrapped in plastic, at room temperature for several days; freeze for longer storage.

## Tips from our Bakers



Don't have any starter? Here's a recipe for homemade sourdough starter. If you're making it from scratch, you'll need to feed it for 5 to 7 days before it's ready for baking. Want a head start? Purchase our classic fresh sourdough starter — it'll be ready for baking soon after it arrives at your door. Looking for tips, techniques, and all kinds of great information about sourdough baking? Find what you need in our sourdough baking guide.



Want to use fresh pumpkin purée rather than canned? It's simple to make your own; see how it's done.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253