

Pumpkin Bread

From America's Test Kitchen episode: *Spicy Fall Sweets*.

Makes 2 loaves

The test kitchen's preferred loaf pan measures 8 1/2 by 4 1/2 inches; if using a 9 by 5-inch loaf pan, start checking for doneness five minutes early.

INGREDIENTS

TOPPING

- 5** tablespoons packed (2 1/4 ounces) light brown sugar
- 1** tablespoon all-purpose flour
- 1** tablespoon unsalted butter, softened
- 1** teaspoon ground cinnamon
- 1/8** teaspoon salt

BREAD

- 2** cups (10 ounces) all-purpose flour
- 1 1/2** teaspoons baking powder
- 1/2** teaspoon baking soda
- 1** (15-ounce) can unsweetened pumpkin puree
- 1** teaspoon salt
- 1 1/2** teaspoons ground cinnamon
- 1/4** teaspoon ground nutmeg
- 1/8** teaspoon ground cloves
- 1** cup (7 ounces) granulated sugar
- 1** cup packed (7 ounces) light brown sugar
- 1/2** cup vegetable oil

- 4** ounces cream cheese, cut into 12 pieces
- 4** large eggs
- 1/4** cup buttermilk
- 1** cup walnuts, toasted and chopped fine

INSTRUCTIONS

1. FOR THE TOPPING: Using fingers, mix all ingredients together in bowl until well combined and topping resembles wet sand; set aside.

2. FOR THE BREAD: Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 8 1/2 by 4 1/2-inch loaf pans. Whisk flour, baking powder, and baking soda together in bowl.

3. Combine pumpkin puree, salt, cinnamon, nutmeg, and cloves in large saucepan over medium heat. Cook mixture, stirring constantly, until reduced to 1½ cups, 6 to 8 minutes. Remove pot from heat; stir in granulated sugar, brown sugar, oil, and cream cheese until combined. Let mixture stand for 5 minutes. Whisk until no visible pieces of cream cheese remain and mixture is homogeneous.

4. Whisk together eggs and buttermilk. Add egg mixture to pumpkin mixture and whisk to combine. Fold flour mixture into pumpkin mixture until combined (some small lumps of flour are OK). Fold walnuts into batter. Scrape batter into prepared pans. Sprinkle topping evenly over top of each loaf. Bake until skewer inserted in center of loaf comes out clean, 45 to 50 minutes. Let breads cool in pans on wire rack for 20 minutes. Remove breads from pans and let cool for at least 1½ hours. Serve warm or at room temperature.



America's Test Kitchen is a 2,500-square-foot kitchen located just outside of Boston. It is the home of *Cook's Country* and *Cook's Illustrated* magazines and is the workday destination for more than three dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of brands that offer the best value and performance. You can watch us work by

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(www.americastestkitchen.com) on public television.