

Pumpkin Bread

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

My grandmother clipped this pumpkin bread recipe from a magazine over 50 years ago, and it is my most-cherished family recipe. One of my clearest childhood memories is baking the loaves with my mom and then carting them off to every neighborhood potluck and holiday party. Now I bake this pumpkin bread with my own kids and it's just as wonderful today as it was back then. It's easy to make – just a bit of mixing and stirring, pop it in the oven, and, in about an hour, you'll have a house smelling of sweet autumn spices and two scrumptious, pumpkiny loaves.

This is the original recipe from my grandmother's recipe box; as you can see, it has seen its share of spills!

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

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

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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 MinutesTotal 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

1. 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).
2. In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.
3. 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.
4. Add the flour mixture and mix on low speed until combined.
5. 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.

6. 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.

1. **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.