RECIPE

Pumpkin Bread

A spiced pumpkin loaf for breakfast, written for a mile up, that slices clean and freezes well.

MAKES

12 slices US Metric

TOTAL

1 h 30 min

Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 cup plus 2 tbsp granulated sugar
- [ ] ¾ tsp baking soda
- [ ] ½ tsp baking powder
- [ ] ½ tsp salt
- [ ] 2 tsp cinnamon
- [ ] ½ tsp ground ginger
- [ ] ½ tsp nutmeg
- [ ] ¼ tsp ground cloves
- [ ] 1 can (15 oz, 425 g) plain pumpkin purée
- [ ] ½ cup vegetable oil
- [ ] 2 large eggs
- [ ] 2 tbsp whole milk
- [ ] 1 tsp vanilla extract
- [ ] Oil spray for the pan

Method

1. Heat the oven to 375 °F and put a rack in the middle. Spray a 9×5-inch loaf pan, or line it with a strip of parchment.
2. Whisk the flour, sugar, baking soda, baking powder, salt, cinnamon, ginger, nutmeg and cloves in a large bowl.
3. Add the pumpkin, oil, eggs, milk and vanilla to the same bowl. Stir with a spatula just until no dry flour is left. The batter is thick, and lumps are fine.
4. Scrape it into the pan and smooth the top.
5. Bake 50–60 minutes. At 35 minutes, lay a piece of foil loosely over the top if it is already dark brown.

6 It is done when the top springs back, a toothpick comes out clean, and the middle reads about 205 °F.

7 Cool 10 minutes in the pan, run a knife around the edge, turn it out onto a rack, and cool completely before slicing.