

# Spiced Pumpkin Bread



PREPARATION TIME  
10 minutes



COOKING TIME  
50 minutes



PERFECT PARTNER  
hot cider



Purchase pureed pumpkin in an economy-size can, then make soup with leftovers. Heat over low heat with enough chicken broth and whipping cream until the desired consistency is reached.

## SHOPPING LIST

• pumpkin • pecans

## ON HAND

• flour • salt • sugar • oil  
• eggs • baking soda • nutmeg  
• cinnamon • ground allspice

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## INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup sugar
- 1 teaspoon baking soda
- 1 cup pumpkin purée
- 1/2 cup vegetable oil
- 2 eggs, beaten
- 1/4 cup water
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon cinnamon
- 1/4 teaspoon ground allspice
- 1/2 cup chopped pecans

MAKES **1** LOAF

**COOKIN'**  
*Express*

- To make the bread easier to slice, allow it to cool for 10 minutes in the pan before placing on a wire rack.

## Make Ahead

This moist loaf can be stored, well-wrapped, in the refrigerator for several days. It also freezes well for up to 2 months.

## VARIATION

For a rich, nutty flavor; replace half the vegetable oil with walnut oil.

**1** Preheat oven to 350°F. Grease a loaf pan. Sift flour, salt, sugar and baking soda into a medium bowl.



**2** Combine pumpkin, oil, eggs, water, nutmeg, cinnamon and allspice in a large bowl.

**3** Add flour mixture to pumpkin mixture; stir until combined. Stir in pecans.



**4** Pour batter into prepared pan. Bake until a toothpick inserted in center comes out clean, about 50 minutes. Remove from pan. Let bread cool before slicing.