



Kate's Sweets

Cookies, Cakes, and More!

Pumpkin Bread

An easy and simple recipe for moist, delicious pumpkin bread.

yield: two 9x5-in. loaves

prep time: 20 minutes

total time: 1 hour 20 minutes - 1 hour 40 minutes

Ingredients:

- 1 cup oil
- 1¾ cups granulated sugar
- ¾ cup brown sugar
- 4 large eggs
- 2 cups (one 15-ounce can) pumpkin
- ⅔ cup water
- 3⅓ cups flour
- ½ tsp. baking powder
- 2 tsp. baking soda
- 2 tsp. salt
- ½ tsp. pumpkin pie spice
- 1 tsp. vanilla extract

Directions:

Preheat the oven to 350°F and spray two 9x5-in. loaf pans with nonstick spray. In a large bowl, whisk together the oil, sugars, eggs, pumpkin, and water. Add the flour, baking powder, baking soda, salt, pumpkin pie spice, and vanilla extract. Mix with a rubber spatula until combined well. Pour evenly between the two loaf pans.

Bake for 60 to 80 minutes, or until a toothpick inserted in the center comes out clean. Let cool before removing from the pans (or you can just cut slices right out of the pans).

recipe adapted from: King Arthur Flour