

Foodnity Recipes

Best Pumpkin Bread Recipe With Cinnamon Crumble

15 min Prep time	**50 min** Cook time	**1 h 5 min** Total time
10 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Bread

- [ ] 1 ¾ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp baking powder
- [ ] 1 tsp salt
- [ ] 1 ½ tsp ground cinnamon
- [ ] ½ tsp ground nutmeg
- [ ] ¼ tsp ground cloves
- [ ] 1 ½ cups granulated sugar
- [ ] ½ cup brown sugar, packed
- [ ] 1 cup vegetable oil
- [ ] 3 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 ½ cups pumpkin puree (not pumpkin pie filling)
- [ ] ¼ cup water

For the Cinnamon Crumble Topping

- [ ] ½ cup all-purpose flour
- [ ] ½ cup brown sugar, packed
- [ ] 1 tsp ground cinnamon
- [ ] ¼ cup cold unsalted butter, cubed

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan and line it with parchment paper, leaving an overhang on the sides for easy removal.
2. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, nutmeg, and cloves. Set aside.
3. In a large bowl, combine the granulated sugar, brown sugar, and vegetable oil. Mix well, then add the eggs one at a time, beating after each addition. Stir in the vanilla extract and pumpkin puree until smooth.
4. Gradually add the dry ingredients to the wet ingredients, alternating with the water. Mix just until combined—don’t overmix. The batter will be thick but smooth.
5. Pour the batter into the prepared loaf pan and smooth the top with a spatula.
6. To make the crumble topping, combine the flour, brown sugar, and cinnamon in a small bowl. Cut in the cold butter using a fork or your fingers until the mixture resembles coarse crumbs. Sprinkle evenly over the batter.

7. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean. If the top browns too quickly, tent the pan with foil.

8. Let the bread cool in the pan for 10 minutes, then lift it out using the parchment paper and transfer to a wire rack to cool completely before slicing.

Nutrition per serving

320 kcal	3 g	42 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, substitute the vegetable oil with melted butter.
- If you prefer a less sweet bread, reduce the granulated sugar to 1 cup.
- This recipe can also be made into muffins—just reduce the baking time to 20-25 minutes.