

Foodnity Recipes

Easy Pumpkin Bread Recipe for Cozy Autumn Days

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

Ingredients

Dry Ingredients

- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg
- [ ] 1/4 tsp ground cloves
- [ ] 1/4 tsp ground ginger

Wet Ingredients

- [ ] 1 1/2 cups pumpkin puree
- [ ] 1/2 cup vegetable oil
- [ ] 1 cup brown sugar
- [ ] 1/4 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1/4 cup water
- [ ] 1 tsp vanilla extract

Optional Add-Ins

- [ ] 1/2 cup chopped nuts (walnuts or pecans)
- [ ] 1/2 cup chocolate chips
- [ ] 1/2 cup dried cranberries or raisins

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan and set it aside.
2. In a medium bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves, and ginger. Set aside.
3. In a large bowl, combine the pumpkin puree, vegetable oil, brown sugar, granulated sugar, eggs, water, and vanilla extract. Mix well until smooth and creamy.
4. Gradually add the dry ingredients to the wet ingredients, mixing just until combined. Be careful not to overmix. If using any add-ins, gently fold them into the batter.
5. Pour the batter into the prepared loaf pan and smooth the top with a spatula. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
6. Allow the bread to cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely before slicing.

Nutrition per serving

220 kcal	3 g	32 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, you can substitute the vegetable oil with melted butter.
- If you don't have pumpkin pie spice, you can make your own by combining 1 tsp cinnamon, 1/2 tsp nutmeg, 1/4 tsp cloves, and 1/4 tsp ginger.
- This bread tastes even better the next day, as the flavors have time to meld together.