

Foodnity Recipes

Easy Pumpkin Bread With Crumb Topping Recipe

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

Ingredients

For the Pumpkin Bread

- [ ] 1 ¾ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp baking powder
- [ ] ½ tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] ½ tsp ground nutmeg
- [ ] ¼ tsp ground cloves
- [ ] ½ cup unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 cup pumpkin puree

For the Crumb Topping

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

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan and line it with parchment paper 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, mix the melted butter, brown sugar, and granulated sugar until smooth. Add the eggs one at a time, mixing well after each. Stir in the vanilla and pumpkin puree.
4. Gradually add the dry ingredients to the wet ingredients, mixing just until combined. Avoid overmixing.
5. Pour the batter into the prepared loaf pan and smooth the top.
6. To make the crumb topping, combine the flour, brown sugar, and cinnamon in a small bowl. Cut in the cold butter with a fork or your fingers until the mixture resembles coarse crumbs.
7. Sprinkle the crumb topping evenly over the batter, pressing lightly to adhere.
8. 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.

9 Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.

Nutrition per serving

280 kcal	3 g	45 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, add a pinch of ginger to the spice mix.
- If you prefer a sweeter crumb topping, add 1-2 tablespoons of granulated sugar.
- This bread tastes even better the next day as the flavors meld together.