

Foodnity Recipes

Easy Pumpkin Bread Recipe for Cozy Meals

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

Ingredients

Dry Ingredients

- [ ] 1 ¾ cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] ½ teaspoon baking powder
- [ ] ½ teaspoon salt
- [ ] 1 teaspoon pumpkin pie spice
- [ ] ½ teaspoon ground cinnamon
- [ ] ¼ teaspoon ground nutmeg
- [ ] ¼ teaspoon ground cloves

Wet Ingredients

- [ ] 1 ½ cups pumpkin puree
- [ ] 1 cup brown sugar
- [ ] ½ cup granulated sugar
- [ ] ½ cup vegetable oil
- [ ] 2 large eggs
- [ ] 1 teaspoon vanilla extract

Optional Add-Ins

- [ ] ½ cup chopped walnuts or pecans
- [ ] ½ cup chocolate chips
- [ ] 1 tablespoon orange zest for brightness

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan or line it with parchment paper for easy removal.
2. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, pumpkin pie spice, cinnamon, nutmeg, and cloves. Set aside.
3. In a large bowl, combine the pumpkin puree, brown sugar, granulated sugar, vegetable oil, eggs, and vanilla extract. Mix until smooth and well combined.
4. Gradually add the dry ingredients to the wet ingredients, mixing just until combined. Be careful not to overmix. If using, fold in nuts, chocolate chips, or orange zest.
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

240 kcal	3 g	35 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra moisture, brush the top of the warm bread with a little melted butter.
- If the bread browns too quickly, tent the pan with foil during the last 15 minutes of baking.
- This bread tastes even better the next day as the flavors meld together.