

Foodnity Recipes

Moist Pumpkin Bread With Streusel 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 Bread

- [ ] 1 ¾ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] 1 ½ tsp pumpkin pie spice
- [ ] 1 cup pumpkin puree
- [ ] ½ cup vegetable oil
- [ ] 1 ¼ cups brown sugar
- [ ] 2 large eggs
- [ ] ¼ cup milk
- [ ] 1 tsp vanilla extract

For the Streusel Topping

- [ ] ½ cup all-purpose flour
- [ ] ½ cup rolled oats
- [ ] ½ cup brown sugar
- [ ] ½ tsp cinnamon
- [ ] ¼ cup cold butter, cubed

For the Maple Glaze

- [ ] ½ cup powdered sugar
- [ ] 2 tbsp maple syrup
- [ ] 1 tbsp milk

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9x5-inch loaf pan and line with parchment paper.
2. In a bowl, whisk together flour, baking soda, salt, and pumpkin pie spice.
3. In another bowl, mix pumpkin puree, oil, brown sugar, eggs, milk, and vanilla until smooth.
4. Gently fold dry ingredients into wet until just combined. Pour into the prepared pan.
5. For the streusel, mix flour, oats, brown sugar, and cinnamon. Cut in cold butter until crumbly. Sprinkle over the batter.
6. Bake for 50-55 minutes, or until a toothpick comes out clean. Cool for 10 minutes.
7. Whisk together powdered sugar, maple syrup, and milk for the glaze. Drizzle over the cooled bread.

Nutrition per serving

320 kcal	4 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra moisture, add ¼ cup applesauce to the batter.
- Let the bread cool completely before slicing for clean cuts.
- The streusel can be made ahead and stored in the fridge.