

Foodnity Recipes

Snickerdoodle Pumpkin Bread 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 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg
- [ ] 1/4 tsp ground cloves
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 1/4 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 cup pumpkin puree

For the Snickerdoodle Topping

- [ ] 1/4 cup granulated sugar
- [ ] 1 tbsp ground cinnamon

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan and set aside.
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, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract and pumpkin puree until smooth.
4. Gradually add the dry ingredients to the wet ingredients, mixing just until combined. Be careful not to overmix.
5. Pour the batter into the prepared loaf pan and smooth the top with a spatula.
6. In a small bowl, mix together the granulated sugar and cinnamon for the topping. Sprinkle evenly over the batter.
7. Bake in the preheated oven for 50-60 minutes, or until a toothpick inserted into the center comes out clean.

8 Allow the bread to cool in the pan for 15 minutes, then transfer to a wire rack to cool completely before slicing.

Nutrition per serving

240 kcal	3 g	38 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, add a pinch of ginger to the spice mix.
- If the top 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.