

## [Pumpkin Bread](#)

From Deb Perelman of "[Smitten Kitchen](#)" food blog

Servings: 8

Time: 1 hour 30 minutes

*Instead of using a loaf pan, recipe makes 18 standard muffins. Use 1-1/2 tablespoons of sugar and 1/2 teaspoon cinnamon for topping. Bake muffins 25 to 30 minutes.*

### **BREAD**

1 15-ounce can (1 3/4 cups) pumpkin puree  
1/2 cup (120 ml) vegetable or another neutral cooking oil or melted butter (115 grams)  
3 large eggs  
1 2/3 (330 grams) cups granulated sugar  
1 1/2 teaspoons baking powder  
3/4 teaspoon baking soda  
3/4 teaspoon fine sea or table salt  
3/4 teaspoon ground cinnamon  
Heaped 1/4 teaspoon fresh grated nutmeg  
Heaped 1/4 teaspoon ground ginger  
Two pinches of ground cloves  
2 1/4 cups (295 grams) all-purpose flour

### **TO FINISH**

1 tablespoon (12 grams) granulated sugar  
1 teaspoon ground cinnamon

Heat oven to 350 degrees F. Butter a 6-cup loaf pan or coat it with nonstick spray. In a large bowl, whisk together pumpkin, oil, eggs and sugar until smooth. Sprinkle baking powder, baking soda, salt, cinnamon, nutmeg, ginger and cloves over batter and whisk until well-combined. Add flour and stir with a spoon, just until mixed. Scrape into prepared pan and smooth the top. In a small dish, or empty measuring cup, stir sugar and cinnamon together. Sprinkle over top of batter.

Bake bread for 65 to 75 minutes until a tester poked into all parts of cake (both the top and center will want to hide pockets of uncooked batter) come out batter-free, turning the cake once during the baking time for even coloring.

You can cool it in the pan for 10 minutes and then remove it, or cool it completely in there. The latter provides the advantage of letting more of the loose cinnamon sugar on top adhere before being knocked off.

Cake keeps at room temperature as long as you can hide it. I like to keep mine in the tin with a piece of foil or plastic just over the cut end and the top exposed to best keep the lid crisp as long as possible.