

NOVEMBER 2025

Measure, Mix, and Make Memories



A pinch of reading + a dash of math
= your recipe for a golden future.

PUMPKIN BREAD

Ingredients

2 cups of all-purpose flour, spooned and leveled-off
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon baking powder
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1½ sticks unsalted butter, softened
2 cups sugar
2 large eggs
1 (15-oz) can 100% pure pumpkin puree

Instructions

- 1** Preheat the oven to 325°F and set an oven rack in the middle position. Grease two 8 x 4-inch loaf pans with butter and dust with flour.
- 2** In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.
- 3** In a large bowl of a mixer with a paddle attachment, mix the butter and sugar on medium speed until just blended. Add the eggs one at a time, mixing well after each addition. Continue mixing for a few minutes until very light and fluffy. Mix in the pumpkin puree.
- 4** Add the flour mixture and mix on low speed until just combined. Do not overmix.
- 5** Divide the batter evenly between the prepared pans and bake for 65–75 minutes. Check if it's done – a toothpick in the center should come out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.

SATURDAY

1 First Day of Native American Heritage Month

Día de los Muertos

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

2 Daylight Savings Time Ends

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4 Election Day

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11 Veterans Day

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Robert Louis Stevenson's Birthday

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27 Thanksgiving

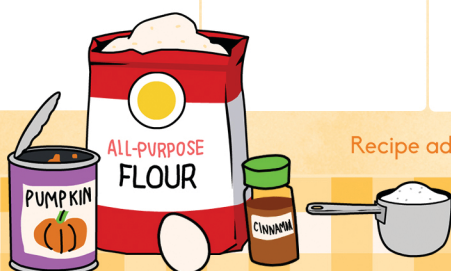
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29 C. S. Lewis's Birthday

Charles M. Schulz's Birthday

30

Mark Twain's Birthday



Recipe adapted from Onceuponachef.com



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