

Recipe Card

Instructions

Cut along the outer edges and fold on the gray line.
Use a glue stick to glue both sides together to form
a double-sided card.

BREADS

PUMPKIN BREAD

Servings: Makes 2 loaves

Prep Time: 20 Minutes

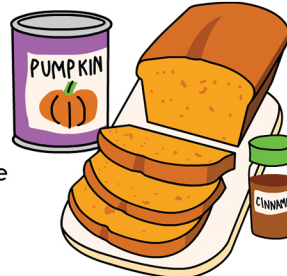
Cook Time: 65 Minutes

Total Time: 1.5 Hrs

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.