

Title

Ingredients list

Preparation, cooking time, and serving size

Method/Instructions



PUMPKIN BREAD

This easy pumpkin bread is a fall favorite, packed with warm spices and the rich flavor of pumpkin. It's moist, delicious, and perfect for breakfast, dessert, or a snack.

PREP TIME
10 MIN

COOK TIME
70 MIN

SERVINGS
8-12 SLICES

Instructions

- Preheat the oven to 350°F (175°C) and grease a 9x5-inch loaf pan.
- Mix dry ingredients: In a large bowl, combine flour, baking soda, spices, and salt.
- Mix wet ingredients: In another bowl, whisk together pumpkin puree, eggs, sugar, oil, milk, and vanilla.
- Combine the wet and dry ingredients, stirring just until blended. Optionally, fold in walnuts or chocolate chips.
- Pour batter into the loaf pan and smooth the top.
- Bake for 60-70 minutes, until a toothpick inserted in the center comes out clean.
- Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Notes:

- Storage: Store the pumpkin bread in an airtight container at room temperature for up to 5 days or refrigerate for up to a week.

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