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 8-15 SLICES

Ingredients

- 1 ¾ cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves
- ½ teaspoon salt
- 1 cup pumpkin puree
- 2 large eggs
- 1 cup sugar
- ½ cup vegetable oil or melted butter
- ¼ cup milk
- 1 teaspoon vanilla extract
- ½ cup walnuts or chocolate chips (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9x5-inch loaf pan.
2. Mix dry ingredients: In a large bowl, combine flour, baking soda, spices, and salt.
3. Mix wet ingredients: In another bowl, whisk together pumpkin puree, eggs, sugar, oil, milk, and vanilla.
4. Combine the wet and dry ingredients, stirring just until blended. Optionally, fold in walnuts or chocolate chips.
5. Pour batter into the loaf pan and smooth the top.
6. Bake for 60-70 minutes, until a toothpick inserted in the center comes out clean.
7. 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 3 days or refrigerate for up to a week.

LIVEWORKSHEETS