

Pumpkin Bread

Prep: 20 minutes

Cook: 65 minutes

Total: 1 Hour 30 Minutes

Servings: 2 loaves



Ingredients

- 2 cups all-purpose flour
- 1/2 tsp. salt
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1 tsp. ground cloves
- 1 tsp. ground cinnamon
- 1 tsp. ground nutmeg
- 3/4 cup unsalted butter, softened
- 2 cups sugar
- 2 large eggs
- 15 oz. can 100% pure pumpkin

Directions

1. Preheat oven to 325 and set oven rack in middle position.
2. Grease two 8x4-inch loaf pans with butter and dust with flour.
3. In a medium bowl, combine flour, salt, baking soda, baking powder, cloves, cinnamon and nutmeg. Whisk until well combined; set aside.
4. In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy. Beat in the pumpkin.
5. Add the flour mixture and mix on low speed until combined.
6. Turn the batter into the prepared pans and bake for 65-75 minutes. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool.
7. Enjoy!