

## **PUMPKIN BREAD**

(recipe from [Bobby Flay](#), Food Network)

4 tablespoons unsalted butter, softened, plus more for greasing  
1 3/4 cups all-purpose flour  
1/2 tsp. salt  
1 tsp. baking soda  
1/2 tsp. baking powder  
1/2 tsp. ground allspice  
1 tsp. ground cinnamon  
1/2 tsp. ground nutmeg  
1/2 tsp. ground cloves  
1 1/2 cups sugar  
1/4 cup vegetable oil  
8 ounces canned pumpkin puree  
2 large eggs  
2/3 cup water

Preheat the oven to 350 degrees F. Butter or lightly spray the bottom and sides of a 9-inch loaf pan with nonstick cooking spray.

Whisk together the flour, salt, baking soda, baking powder, allspice, cinnamon, nutmeg, and cloves in a small bowl.

In the bowl of a standing mixer fitted with the paddle attachment, beat the 4 tablespoons softened butter, sugar, and oil at high speed until light and fluffy, about 1 minute, scraping down the sides and bottom of the bowl a few times.

Add the pumpkin puree and mix until combined. Add the eggs, one at a time, and mix until just incorporated. At low speed, slowly add the flour mixture and water and mix until just combined. Spread the batter into the prepared pan and bake until a toothpick inserted into the center comes out clean, about 60 to 75 minutes. Let cool in the pan on a baking rack for 10 minutes. Remove from the pan and let cool completely.

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