

# Pumpkin Bread

*From the blog For Love of the Table*

3 3/4 c. all-purpose flour (425g)  
2 t. baking soda  
1 t. salt  
1 t. cinnamon  
1 1/2 to 2 t. nutmeg  
3/4 t. cloves  
1 15 oz. (425g) can solid pack pumpkin (1 3/4 cup)  
2 1/2 c. sugar (500g)  
1/2 c. water  
1 c. vegetable oil (215g)  
4 eggs  
Turbinado sugar, optional

Combine the first six ingredients and set aside.

Whisk the pumpkin, sugar and water together until smooth. Add the oil in a steady stream while whisking constantly. The mixture should emulsify and thicken slightly. Whisk in the eggs one at a time, adding each successive egg after the previous has been fully incorporated. Fold in the dry ingredients—mixing just until well combined.

Turn the batter into two greased & floured loaf pans. If desired, sprinkle the loaves generously with turbinado (or other coarse) sugar. Bake at 350° (325° if using Pyrex pans) until a skewer comes out clean—about 1 hour to 1 hour and 10 minutes. Cool in the pans for 10 minutes. Turn the loaves out onto a rack and cool completely.

Note: You may use either 6 or 8 cup loaf pans. A 6 cup pan will give you a tall, peaked loaf. An 8 cup will produce a low, gently mounded loaf. The loaf in the pictures was baked in an 8 cup pan.

<http://www.forloveofthetable.com/2015/10/plain-old-pumpkin-bread.html>

As published on [forloveofthetable.com](http://forloveofthetable.com)

Unless otherwise noted, all content and photos © 2010-2015 Paige Vandegrift, All Rights Reserved