

Starbucks Copycat Pumpkin Loaf

Prep time: 5 minutes

Cook time: 45 minutes to 1 hour and 15 minutes

Tools:

- An oven
- A loaf pan - typically 9x5 inches

Ingredients

Wet

- 1/2 cup vegetable oil
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 1/4 cup pumpkin purée
- 1 tsp vanilla

Dry

- 1 1/2 cup flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda

Spices

- 1 tsp salt
- 1 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp nutmeg

Optional

- 1/4 cup pumpkin seeds

Method

1. **Preheat** your oven to 350 degrees Celsius. Line a loaf pan with parchment paper or grease it.
2. **Mix** together all the wet ingredients in a large bowl.
3. **Add** the dry ingredients into the wet, and then add in the spices. Mix until just combined.
4. **Pour** into the loaf pan.

5. Optional: **top** with pumpkin seeds.
6. **Bake** for 45 minutes, or until a toothpick inserted into the middle of the loaf comes out clean.
 - a. This could be between 45 minutes to an hour and 15 minutes (or more!) depending on your oven, and depending on whether or not you use white flour or oat flour (more on that in the Substitutions and Notes section).
7. **Enjoy!** It keeps in the fridge for a week. And it freezes well. And it makes a great gift :)