

Ultimate Pumpkin Bread

Ingredients

3 c Flour
1 t Ground Cloves
2 t Ground Cinnamon
1 t Ground Nutmeg
1/2 t Ground Ginger
1/2 t Salt
1 t Baking Soda
1/2 t Baking Powder
1 1/2 c Sugar
1 c Unsalted Butter (softened)
3 Eggs
15 oz Pumpkin Puree (or 1 3/4 cup)
1 t Vanilla Extract

Instructions

- 1.Preheat oven to 350°F and spray two medium loaf pans with nonstick cooking spray.
- 2.In a medium bowl, mix the flour, spices, salt, baking soda, and baking powder and set aside.
- 3.In the bowl of a stand mixer with the wire whisk attached, add sugar. Take the butter and put it in the microwave for about 30 seconds, so that it is half melted. Add it to the sugar then add eggs. Cream these three ingredients together on medium speed for about 2 minutes or until fluffy. Add the pumpkin and vanilla and combine well.
- 4.In three batches, add the dry ingredients and mix on low until each batch is just incorporated. Scrape the sides between each batch.
- 5.Pour half of the batter into each of the prepared pans. Bake side-by-side for about one

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hour or until an inserted knife comes out clean and the top is golden. Chocolate chips can be added, use 3/4 cup per loaf.