

## ♦ Pumpkin Bread ♦

This is another great addition to the quick-bread, tea-bread family and one that should definitely be part of your baking repertoire. The wonderful aroma itself is worth the effort of making it. If you enjoy pumpkin pie you will really love this delicious pumpkin bread.

## INGREDIENTS

- 1<sup>1</sup>/<sub>4</sub> cups all-purpose flour
- 1<sup>1</sup>/<sub>2</sub> teaspoons baking powder
- <sup>1</sup>/<sub>4</sub> teaspoon baking soda
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 1 teaspoon cinnamon
- <sup>1</sup>/<sub>8</sub> teaspoon nutmeg
- <sup>1</sup>/<sub>4</sub> teaspoon ginger
- <sup>1</sup>/<sub>8</sub> teaspoon allspice
- <sup>1</sup>/<sub>4</sub> cup vegetable oil (canola or safflower)
- 1 cup granulated sugar
- 1 large egg
- 1 cup pumpkin puree (canned solid-pack, not pumpkin-pie mix)
- <sup>3</sup>/<sub>4</sub> cup walnuts, in small pieces

Premeasure and lay out all your ingredients on the counter. Lightly combine the flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger and allspice.

## PREPARE YOUR BAKING PAN

Use an 8<sup>1</sup>/<sub>2</sub> × 4<sup>1</sup>/<sub>2</sub> × 2<sup>1</sup>/<sub>2</sub>-inch loaf pan. Spray the inside of the pan with non-stick spray (PAM or something similar) or grease the pan with solid shortening



and dust with flour, tapping out the excess flour. It would also be helpful (but not essential) to cut out a piece of parchment or wax paper the size of the pan bottom and lay it in. It makes removing the cake from the pan a bit easier.

#### PREHEAT THE OVEN

Set the oven to 350 degrees. Position the rack in the center of the oven.

#### MIXING THE BATTER

1. In a large bowl, using a mixer, beat the vegetable oil, sugar and egg at high speed until the mixture is smooth, about 1 minute.
2. Add the pumpkin and mix until the mixture is uniform in appearance.
3. Add the dry ingredients and beat only until mixture is smooth.
4. Lightly mix in the walnuts.
5. Pour the batter into the baking pan and level the top with a spatula or spoon. The batter should fill the pan at least to the halfway mark but no more than three-quarters full. If you want to use up the entire can of pumpkin, which contains approximately 2 cups, just double the recipe and make two loaves or one large loaf plus some cupcakes. Pumpkin bread freezes beautifully.

#### BAKING THE CAKE

Bake for 55 to 65 minutes until the top is browned and feels springy to the touch and a cake tester or toothpick comes out clean, without any batter on it.

#### COOLING THE CAKE

Allow the cake to cool in the pan for about 20 minutes, then turn it out onto a wire rack, right side up, to finish cooling.