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How to Make Homemade Pumpkin Bread



Pumpkin bread is a traditional sweet desert bread, popular in the cooler fall and early winter months, with a flavor reminiscent of a pumpkin pie!

Ingredients and Equipment

- 2 cups of fresh cooked pumpkin ([see this page to make your own from a fresh pumpkin](#))
OR one 16 ounce can of canned pumpkin
- 3 1/2 cups all-purpose flour (not self-rising flour)
- 2 tsp. baking soda
- 3 cups sugar or 3 cups of Splenda
OR a 50:50 mix of the two.
- 4 eggs, beaten
- 1 cup vegetable oil
- 1 and 1/2 tsp. salt
- 2 tsp. cinnamon
- 2 tsp. nutmeg
- 1/2 teaspoon allspice
- 1 cup chopped pecans (optional)
- 1/2 cup raisons (also optional)
- Water:
1/2 cup water if you are using fresh cooked pumpkin
OR
2/3 cup water if you are using commercial canned pumpkin
- Makes 2 loaves.

Pumpkin Bread Recipe

1. Preheat oven to 350 F.
2. In a large mixing bowl, stir together the flour, soda, salt, cinnamon, allspice, nutmeg and sugar (or Splenda).



3. Add the eggs, water, oil and pumpkin.



4. Stir until blended.



5. If desired, add the raisins and/or nuts. Mix well, either by hand or with a mixer.



6. Pour into two lightly greased and floured 9x5" loaf pans.



7. Bake approximately 1 hour at 350 F (175 C). The test for doneness is the knife test: when a clean knife can be stuck in and removed cleanly.

8. Remove from the oven and cool slightly (10 minutes).



9. Then take out of pans to let cool on a rack.

Like banana bread, pumpkin bread tastes better if you wrap it in plastic wrap (Saran wrap, cling film), refrigerate it and wait until the following day to eat it. It keeps well in the refrigerator and can be frozen.