



Pumpkin Bread

From "Once Upon a Chef" with Jenn Segal
<https://www.onceuponachef.com>

Servings: Makes 2 loaves / Prep Time: 20 Minutes
Cook Time: About 60 Minutes – more or less / Total Time: 1 Hour 30 Minutes

INGREDIENTS

- 2 cups all-purpose flour, spooned into measuring cup and leveled-off
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1-1/2 sticks (3/4 cup) unsalted butter, softened
- 2 cups sugar
- 2 large eggs
- 1 15-oz can 100% pure pumpkin (I use Libby's)

INSTRUCTIONS

- ~ Preheat the oven to 325°F and set an oven rack in the middle position. Generously grease two 8 x 4-inch loaf pans with butter and dust with flour (alternatively, use a baking spray with flour in it, such as Pam with Flour or Baker's Joy).
- ~ In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.
- ~ In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy, a few minutes.
- ~ Beat in the pumpkin. The mixture might look grainy and curdled at this point -- that's okay.
- ~ Add the flour mixture and mix on low speed until combined.
- ~ Turn the batter into the prepared pans, dividing evenly, and bake for 60 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.

Fresh out of the oven, the loaves have a deliciously crisp crust.

If they last beyond a day, you can toast individual slices to get the same fresh-baked effect.

Freezer-Friendly Instructions: The bread can be frozen for up to 3 months. After it is completely cooled, wrap it securely in aluminum foil, freezer wrap or place in a freezer bag. Thaw overnight in the refrigerator before serving.