Pumpkin Bread

Make-ahead · Serves a crowd · Holiday · Makes 3 small loaves (or 2 loaves, 9×5-inch)

Ken's note: TBD

A moist spiced pumpkin loaf with plenty of batter for gifts. The original used 3 cups of sugar; this is trimmed to 2 cups, and raisins and nuts are optional.

Ingredients

- 3½ cups all-purpose flour
- 2 tsp baking soda
- 1 tsp salt
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 4 eggs
- 2 cups sugar
- 1 cup neutral oil (or melted butter, cooled)
- 2 cups pumpkin purée (one 15-oz can plus a few spoonfuls)
- ⅔ cup water
- 1 tsp vanilla
- ½ cup chopped nuts (optional)
- ½ cup raisins (optional)

Method

1. Heat the oven to 350°F and grease 3 small loaf pans (or two 9×5-inch pans). Whisk the flour, baking soda, salt, cinnamon, and nutmeg together.
2. In a large bowl, whisk the eggs, sugar, oil, pumpkin, water, and vanilla until smooth. Stir in the dry ingredients until just combined, then the nuts and raisins if using.
3. Divide the batter among the pans. Bake the small loaves about 1 hour (the 9×5 loaves 55–65 minutes), until a toothpick comes out clean. Cool 10 minutes in the pans, then turn out onto racks.