

chattavore

PUMPKIN BREAD (ADAPTED SLIGHTLY FROM DOMESTIC CHIC BY KRISTEN SOLLENNE)

Prep time: 15 minutes

Cook time: 1 hour 30 minutes

makes 2 loaves

For Candied Pecans

- 1/2 cup chopped pecans
- 2 tablespoons brown sugar
- 2 tablespoons unsalted butter
- pinch salt

For the bread

- 3 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons sea salt
- 1 teaspoon baking powder
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 3 cups granulated sugar (I subbed in brown sugar for 1/3 of the sugar in the recipe)
- 1 cup canola oil
- 4 eggs, beaten
- 2 cups pumpkin
- 2/3 cup water

1. Preheat the oven to 350 degrees. Grease 2 standard loaf pans or spray with nonstick cooking spray. While the oven is preheating, make the candied pecans. Heat the pecans, brown sugar, and butter in a medium saucepan over medium heat until the sugar and butter have melted into a syrup around the pecans. Remove from heat and set aside.
2. In a large bowl, whisk together the flour, baking soda, salt, baking powder, and spices (I used an equal amount of Alchemy Spice's Wake & Bake Blend in place of the spices).
3. In the bowl of a stand mixer, beat together the sugar, canola oil, and eggs. Once completely blended, beat in the pumpkin.
4. Add the flour mixture to the wet mixture and beat until incorporated. Add the water a little at a time, scraping down the sides of the bowl occasionally. Divide between the two loaf pans and sprinkle the tops of the loaves with the nuts.
5. Bake the loaves for 90 minutes, until a toothpick comes out clean. Cool in pans for 10 minutes then remove from pans and cool completely.

Notes

I actually mixed this by hand. In one bowl, I combined the dry ingredients and in another bowl, the wet (including the sugar, which is almost always considered a wet ingredient). I then added the wet

ingredients to the dry and used a rubber spatula to completely blend the ingredients. As I mentioned in my post, I also halved the recipe.