

FALL FEST

PUMPKIN BREAD RECIPE

PREP TIME 10 minutes | 1 (9x5-inch) loaf | 1 hour 5 minutes to 1 hour 15 minutes

- *Cooking spray*
- *2 cups granulated sugar*
- *1 (15-ounce) can pumpkin purée*
- *1/2 cup vegetable*
- *3 eggs - large*
- *1 tablespoon pumpkin pie spice*
- *1 1/2 teaspoons baking powder*
- *3/4 teaspoon baking soda*
- *1/2 teaspoon salt*
- *2 1/4 cups all-purpose flour*

Instructions:

- 1** *Preheat oven to 350°F. Coat a 9x5-inch loaf pan with cooking spray; set aside.*
- 2** *Place the sugar, pumpkin purée, oil, and eggs in a large bowl and whisk until smooth and combined. Add the pumpkin pie spice, baking powder, baking soda, and salt, and whisk to combine. Add the flour and fold in until just combined. Pour the batter into the pan.*
- 3** *Bake until a toothpick or knife comes out mostly clean. Let cool 10 minutes in the pan, then transfer to a cooling rack to completely cool. Enjoy!*

