

Pumpkin bread



Ingredients:

- 2 1/4 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 3/4 teaspoon salt
- 3/4 cup light brown sugar, packed
- 1/4 cup unsalted butter, melted and cooled
- 1 1/2 cups pumpkin puree (not pumpkin pie filling)
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 2 1/2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- Raw, unsalted pepitas (optional, for topping)

Instructions:

1. Preheat oven to 350°F (175°C). Grease and flour a 9x5 inch loaf pan.
2. In a large bowl, whisk together flour, baking powder, and salt.
3. In a medium bowl, whisk together brown sugar, melted butter, pumpkin puree, oil, vanilla extract, cinnamon, nutmeg, and ginger.
4. Add the wet ingredients to the dry ingredients and stir until just combined. Do not overmix.
5. Pour batter into prepared loaf pan and smooth the top.
6. Sprinkle with pepitas, if desired.
7. Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.
8. Let cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.