

Pumpkin Walnut Bread

This pumpkin walnut bread is a deliciously moist and aromatic dessert that's perfect for fall! The fragrant spices of cinnamon and nutmeg meld with the delicate taste of pumpkin and the nutty aroma of walnuts. This pumpkin bread recipe is a must for all your autumn and holiday baking. It will quickly become a favorite for your family!



Prep Time: 10 minutes Cook Time: 1 hour 5 minutes
Total Time: 1 hour 15 minutes Servings: 24 slices

Equipment

- 2 loaf pans with 6-8 cup capacity (9 x 5-inch pans work well)

Ingredients

- 3 $\frac{1}{3}$ cups all-purpose flour **420 grams**
- 2 teaspoons baking soda
- 1 $\frac{1}{2}$ teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground allspice
- 1 15 ounce can pumpkin puree
- 4 eggs **large**
- 1 cup canola oil
- $\frac{2}{3}$ cup water
- 2 cups granulated sugar
- 1 cup brown sugar **packed**
- 1 cup walnuts **chopped**

Instructions

1. Place a rack in the center of your oven. Preheat the oven to 350 degrees Fahrenheit 20 minutes before baking your bread. Spray two 9 x 5-inch loaf pans with baking spray and set aside.
2. In a medium bowl, combine flour, baking soda, salt, cinnamon, nutmeg, cloves, ginger, and allspice. Whisk until well combined and set aside.
3. In a large bowl, whisk together pumpkin puree, eggs, oil, water, granulated sugar, and brown sugar until smooth.
4. Stir the dry ingredients into the pumpkin mixture until just blended. Gently fold in the walnuts. Do not overmix batter at this point.

5. Pour batter evenly into the prepared pans. Bake for about 60-70 minutes in the preheated oven. Baking times vary, so check on your loaves at 60 minutes and in 5-minute increments after that.
6. Let cool in the pans for 10-15 minutes then transfer to a wire rack to fully cool.

Heather's Helpful Hints

- **Pumpkin Puree:** Make sure you don't use pumpkin pie filling in this recipe. Pumpkin puree is just pumpkin that's been cooked, pureed, and canned. Pumpkin pie filling has added sugar and spices.
- **Spice Substitutions:** You can substitute 3 teaspoons of pumpkin pie spice if you don't have all the individual spices available.
- **Oil:** You can use any neutral-flavored oil in this recipe. I've experimented with canola oil, vegetable oil, and corn oil—all of which work well in this recipe.
- **Working with Batter:** After mixing, get your batter into the oven as quickly as you can. If you wait too long, you risk the loaves not rising properly.
- **Testing for Doneness:** You can always use a toothpick inserted into the center of your loaf to test for doneness. However, I like to use an instant-read thermometer for testing my quickbread. When your loaf is baked through, an instant-read thermometer inserted into the center of your bread should read between 200-205 degrees Fahrenheit.
- **Prevent Over-Browning:** If the tops look like they are browning a bit too much, cover the loaves loosely with tented aluminum foil during the last half of baking.

Nutrition

Serving: 1slice | Calories: 295kcal | Carbohydrates: 41g | Protein: 4g | Fat: 13g | Saturated Fat: 1g | Polyunsaturated Fat: 5g | Monounsaturated Fat: 7g | Trans Fat: 1g | Cholesterol: 27mg | Sodium: 252mg | Potassium: 101mg | Fiber: 1g | Sugar: 26g | Vitamin A: 2799IU | Vitamin C: 1mg | Calcium: 26mg | Iron: 1mg

This recipe was found on My Sweet Precision. Thank you for visiting!