

Pumpkin Bread



Submitted by Lynn Sanborn

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Tags : Dessert Easy

Serves 12
Prep Time 30
Total Time 2 hours

INGREDIENTS

Bread

15 or 16-oz can (2 cups) pumpkin

3 cups sugar

*1 cup oil

2/3 cup water

INSTRUCTIONS

4 eggs

3 1/2 cups all-purpose flour

(1/2 cup whole wheat flour and the rest white.)

Optional: couple of tablespoons of flaxseed

2 teaspoons baking soda

1 1/2 teaspoons salt

1 or 2 teaspoons cinnamon

1 teaspoon nutmeg

1/2 teaspoon ginger

Streusel Topping

3/4 cup all-purpose flour

1/3 cup packed light brown sugar

1/2 teaspoon kosher salt

6 tablespoons (1 1/2 oz.) butter, melted

Step 1 :

Heat oven to 350 F. Grease (not oil) and flour bottoms only of two 9x5 or 8x4-inch loaf pans. In large bowl, blend first 5 ingredients; blend at low speed until moistened. Beat 1 minute at medium speed. Add remaining ingredients; blend at low speed until moistened. Beat 1 minute at medium speed. Pour batter into prepared pans.* * Bake at 350 F. for 60-75 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans. Cool completely.

*You can also decrease the oil and water to a half-cup each and add a half-cup of applesauce for a tasty and healthier alternative

Step 2 :

Streusel Topping: Whisk flour, sugar, and salt in a small bowl. Add butter; stir with a fork until mixture is crumbly.

Step 3 :

sprinkle evenly onto batter before baking

Step 4 :

NOTE: this streusel recipe makes more than you need for the bread; I keep the leftover in a container in the fridge for the next time.