

PUMPKIN BREAD

Preparation: **20** mins. | Cooking: **65** mins. | Servings: **20**

INGREDIENTS

3 1/2 cups all purpose flour
3 cups sugar
2 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 teaspoon kosher salt
1 1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger
15 ounce pumpkin puree
4 eggs
1 cup vegetable oil
3/4 cup milk
3/4 cup sour cream
1 cup chopped pecans (optional)



INSTRUCTIONS

Preheat oven to 350 degrees Fahrenheit. Spray two 9x5-inch loaf pans with baking spray. In a large bowl, whisk together the flour, sugar, baking soda, baking powder, salt and spices. Set aside. In a separate large bowl, combine the pumpkin puree, eggs, vegetable oil, milk and sour cream. Mix the ingredients until smooth. Add in the dry ingredients to the wet ones, and fold in pecans (if desired). Mix until just combined. Divide the batter evenly between the two prepared loaf pans. Bake for 60-65 minutes or until a toothpick comes out clean when inserted near the center. Cool the bread in the pans for about 15 minutes before removing it. After removing, continue to cool the loaves on a wire rack.