

## Easy Pumpkin Bread

### Ingredients

- 2 cups flour
- 1 1/2 cups sugar
- 1 tsp baking soda
- 2 tsp baking powder
- 2 tsp cinnamon
- 3 large eggs room temperature
- 1 cup vegetable oil (or corn oil or extra light olive oil)
- 15-oz can pumpkin puree
- 3/4 cup chopped pecans (or walnuts)
- 1/2 cup to 3/4 cup raisins (optional)



### Topping (optional)

- 2 tablespoons sugar
- 1 teaspoon cinnamon

### Instructions

1. Preheat oven to 350 °F. Butter and lightly dust with flour or spray with cooking spray or line two bread loaf pans with parchment paper.
2. In a large mixing bowl, whisk together flour, sugar, baking soda, baking powder and cinnamon.
3. In a second medium mixing bowl, whisk together the eggs, oil and pumpkin puree.
4. Slowly add dry ingredients to the wet then whisk together until smooth. Fold in the chopped nuts.
5. Divide evenly between 2 prepared bread pans, sprinkle sugar mixture on top and bake at 350 °F for 45-55 minutes, or until a toothpick comes out clean. Let cool in the pans for 10-15 minutes then transfer to a wire rack to fully cool.

**For muffins:** line muffin pan with paper liners and bake regular sized muffins for about 20 minutes and mini muffins about 15 minutes.

**For freezing:** I wrap the cooled loaf in plastic wrap then heavy-duty foil. You can also wrap in plastic wrap then put in a Ziploc container.