

Pumpkin Bread (breakfast/dessert)

Prep: 15 mins. Cook Time: 1.5hrs.

Ingredients

Pumpkin Crumble Topping

1/4 c. salted butter, melted
1/2 c. all-purpose flour
1/4 c. brown sugar, packed
2 T. granulated sugar
1/2 tsp. pumpkin pie spice

Pumpkin Bread

15 oz. can pumpkin puree
1 c. granulated sugar
1/2 c. brown sugar, packed
1/2 c. canola oil
2 large eggs
1/2 tsp. vanilla extract
1/2 c. milk
1-3/4 c. all-purpose flour
1 tsp. baking soda
1 tsp. cinnamon
3/4 tsp. pumpkin pie spice
1/2 tsp. salt



Instructions

Pumpkin Crumble Topping

1. In a small bowl, mix all the ingredients together and put it in the refrigerator while you mix up the pumpkin bread.

Pumpkin Bread

1. Preheat oven to 325 degrees F.

Grease a 9x5 loaf pan and line with parchment paper.

*Make sure to leave paper over the edges so that it is easy to lift.

2. In a large bowl, whisk together your dry ingredients (flour, baking soda, cinnamon, pumpkin pie spice and salt), then set aside.

3. Using an electric mixer, mix sugars, pumpkin, and oil.

Then add in the eggs and vanilla extract.

Add in the dry ingredients, then add the milk and mix until the batter is smooth.

Pumpkin Bread cont.

4. Pour the batter into the prepared loaf pan and spread evenly.
 5. Remove the crumble topping from the refrigerator and break it up with a fork to create crumbs.
 6. Cover the top of the batter with all the crumble topping and bake for 1 hr. and 30 mins. or until a toothpick comes out of the middle clean.
- *Add on additional time in 5-minute increments if needed until the pumpkin bread is done.