Pumpkin Bread

A moist, warmly spiced pumpkin loaf with an optional vanilla glaze. It needs only two bowls and tastes lovely the next day, too.



MAKES
10 slices

PREP
15 minutes

BAKE
55-70 minutes

ALSO ALLOW
Cool completely before glazing

PAN
9 x 5-inch loaf pan

Ingredients

- 1 3/4 cups (210 g) all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon fine salt
- 2 teaspoons pumpkin pie spice
- 1 teaspoon ground cinnamon
- 1 cup canned pumpkin puree, not pie filling
- 2 large eggs
- 1/2 cup neutral oil
- 3/4 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1/4 cup milk
- 1 teaspoon vanilla extract
- Optional glaze: 1/2 cup powdered sugar, 2-3 teaspoons milk and 1/4 teaspoon vanilla

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Method

1. Heat the oven to 350 F. Grease a 9 x 5-inch loaf pan and line it with a parchment sling.

2. Whisk flour, baking soda, baking powder, salt and spices in a large bowl. In a second bowl, whisk pumpkin, eggs, oil, both sugars, milk and vanilla until smooth.

3. Fold the wet mixture into the dry ingredients only until combined. Scrape into the pan and level the top.

4. Bake 55-70 minutes, checking at 50 minutes. Loosely tent with foil if the top browns early. A skewer inserted into the center should come out clean or with a few moist crumbs, with no wet batter.

5. Cool in the pan for 15 minutes, then lift onto a rack and cool completely before slicing or glazing.

6. For the optional glaze, stir powdered sugar, 2 teaspoons milk and vanilla until smooth. Add the last teaspoon of milk only if needed for a thick drizzle. Drizzle over the cool loaf and let set.

Jane's Note

Use a light hand when the flour goes in. A few gentle folds keep this loaf tender; overmixing makes it heavy.

Make ahead

Bake the loaf the day before, wrap once cool, and glaze shortly before serving.

Storage

Store the unglazed loaf tightly wrapped at room temperature for up to 3 days. Refrigerate a milk-glazed loaf and use within 4 days. Freeze unglazed slices for up to 2 months.