

Courtesy of the Food Network

Pumpkin Bread

RECIPE COURTESY OF FOOD NETWORK KITCHEN

2 loaves

Unsalted butter, for the pans	2 teaspoons fine salt
3 1/2 cups all-purpose flour, plus more for the pan	2 teaspoons baking soda
3 cups sugar	1 teaspoon baking powder
1 cup vegetable oil	1 teaspoon ground nutmeg
4 large eggs, lightly beaten	1 teaspoon ground allspice
One 15-ounce can pure pumpkin	1 teaspoon ground cinnamon
	1/2 teaspoon ground cloves

1. Preheat oven to 350 degrees F. Butter and flour two 9-by-5-inch loaf pans.
2. Whisk together the sugar and oil in a large bowl until well combined. Whisk in the eggs and pumpkin until combined.
3. Combine the flour, salt, baking soda, baking powder, nutmeg, allspice, cinnamon and cloves in a medium bowl and whisk until well combined. Add half the dry ingredients to the pumpkin mixture and stir to combine. Add half the water and stir to combine. Repeat with the remaining flour and water.
4. Divide the batter between the prepared loaf pans. Bake until cake tester comes out clean and the loaves are golden brown, about 1 hour. Let the loaves cool in the pans on a wire rack for 10 minutes. Remove from the pans and let cool completely, about 1 hour.

