

Pumpkin Bread Recipe

INGREDIENTS:

- 2 1/2 cups all-purpose flour
- 1 1/2 tsp. baking powder
- 1 tsp. (kosher) salt
- 1/2 tsp. baking soda
- 2 tsp. ground cinnamon
- 1 tsp. ground ginger
- 3/4 tsp. ground nutmeg
- (1/4 tsp. ground cloves if you like cloves, if not maybe just a pinch!)
- 1 stick unsalted butter, melted
- 1/2 sour cream
- 2 cups granulated sugar
- 2 large eggs
- 1 (15-oz.) can pure pumpkin or REAL pumpkin puree! YUM!
- 1 tsp. Mexican Vanilla

INSTRUCTIONS:

1. Pre-heat oven to 325 degrees.
2. Mix dry ingredients in a bowl and blend well.
3. Mix butter and sugar in a larger bowl and blend with an electric mixer until crumbly.
4. Add one egg at a time and blend with a mixer until fluffy!
5. Add pumpkin and blend.
6. Then mix in the dry bit by bit and mix on the lowest speed until well blended.
7. Pour into any size greased bread tins and bake.
8. Depending on the size of the bread tins, baking can take from 45 to 60 minutes. Until the fork test comes clean when poked! :)
9. Let cool for 10 minutes then place on a plate or rack to finish cooling before wrapping with plastic to keep FRESH!
10. Enjoy while warm with melted butter! YUM!

11. Pumpkin Break should be kept in the fridge and not on the counter.
12. We hope anyone who tries this recipe will enjoy it!