

# Pumpkin Bread

Submitted by Lori Goldmann, as found at [onceuponachef.com](http://onceuponachef.com)



- 2 cups all-purpose flour
- ½ tsp salt
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp ground cloves
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- ¾ cup (1 ½ sticks) butter, softened
- 2 cups sugar
- 2 large eggs
- 15oz can pumpkin
- 1 cup coarse chopped pecans (optional)

Preheat oven to 325°. Generously grease two 8"x4" bread pans with butter and dust with flour. In medium bowl, stir together flour, baking soda, baking powder, salt and spices; set aside.

In a large bowl of electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs, one at a time, beating well after each addition. Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy or curdled at this point – that's okay.

Add the flour and mix on low speed until combined. Fold in pecans, if using.

Turn the batter into prepared pans, dividing evenly, and bake for 65-75 minutes, or until a cake tester inserted in center comes out clean. Let the loaves cool in the pans for 10 minutes, then turn onto a wire rack to cool completely.

Fresh out of the oven, the loaves have a deliciously crisp crust. If they last beyond a day, you can toast individual slices to get the same fresh-baked effect.

