

# My Mother's Delicious Pumpkin Bread



4.8 from 23 reviews

author: [Alexandra Stafford](#) prep time: 15 minutes

cook time: 45 minutes total time: 60 minutes

yield: 2 standard loaf pans



## DESCRIPTION

Mini loaf pans can be [purchased here](#). Disposable loaf pans can be [purchased here](#), too.

**Loaf Pans:** I love this [Chicago Metallic 8.5 x 4.5 – inch loaf pan](#) for this recipe. You need two pans for this recipe.

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## INGREDIENTS

2 cups (424 g) sugar

1 cup (215 g) canola oil or other neutral oil

4 eggs

16 ounces (454 g) canned pumpkin (not pie filling)

3/4 cup (177 g) water

3 cups (384 g) flour

2 teaspoons baking soda

1/2 teaspoon table salt

2 teaspoons cinnamon

1/2 teaspoon cloves (optional)

1/2 teaspoon nutmeg (or less)

1/2 teaspoon allspice (optional)

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# INSTRUCTIONS

- 1 Preheat oven to 350°F. Grease 2 standard (8.5 x 4.5-inch) loaf pans (or 4 to 5 mini loaf pans depending on what size you are using – don't fill pans higher than 2/3 full) with butter or non-stick spray.
- 2 Using a stand mixer or hand mixer, beat sugar and oil together until blended. Add eggs one at a time mixing after each addition. Add pumpkin purée and water and mix until blended.
- 3 Whisk together the flour, baking soda, salt, cinnamon, clove, nutmeg, and allspice. Add to the mixer and mix only until just incorporated. Pour batter into prepared pans.
- 4 Bake for about an hour (if using standard loaf pans) but start checking for doneness after 45 minutes – the loaves are done when center springs back when touched. Note: When using the small pans, the loaves should be done in under 45 minutes. Start checking after 30 minutes.



Category: Quick Bread



Method: Oven



Cuisine: American

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