

My Favorite Recipe

Pumpkin Bread with Pumpkin Butter Cream

What you need:

- 1 3/4 cups all-purpose flour
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 2 large eggs
- 3/4 cup packed dark brown sugar (You can substitute light brown sugar)
- 1/3 cup granulated sugar
- 2 teaspoons freshly grated orange zest (I omitted this)
- 1 teaspoon freshly grated lemon zest (I left this out, too)
- 1/2 cup canola oil
- 1 1/4 cups canned pure pumpkin puree
- 1/2 cup chopped, toasted pecans or walnuts, optional (I didn't add the nuts to the batter, but sprinkled them on top of the frosted loaf instead)



Make it:

Combine flour, cinnamon, baking powder, baking soda, salt, nutmeg, and allspice in a medium bowl and whisk until thoroughly combined; set aside.

In another bowl, or bowl of an electric mixer, beat eggs on medium-high speed for two minutes or until lightened in color. Add the brown sugar, mixing for about 2 minutes, then the granulated sugar, mixing for about 1 minute. Add the orange and lemon zests, if using, and beat for another minute. Scrape down the bowl as needed.

Drizzle in the canola oil with beater on medium-low. Reduce speed to low and add the pumpkin puree. Mix until thoroughly combined. Add the dry ingredients in two additions and blend for 10-15 seconds just until incorporated. Fold in the pecans using a rubber spatula.

Spoon the batter into your prepared loaf pan and bake for 60-65 minutes or until a toothpick inserted in center comes out clean. Cool loaf in pan for 10 to 15 minutes, then remove and cool completely on a wire rack.

Topping:

- 1/4 cup (1/2 stick) unsalted butter, softened
 - 2 Tablespoons canned pure pumpkin puree
 - 1/2 teaspoon ground cinnamon
 - 1/2 teaspoon vanilla
 - 3 cups powdered sugar
 - 2 teaspoons half & half or milk
 - 1/4 to 1/3 cup chopped pecans or walnuts, optional, for sprinkling on top
- Cream the butter, pumpkin puree, cinnamon, and vanilla, blending well. Add powdered sugar a cup at a time, blending well after each addition. Add half & half or milk and blend well. NOTE: This makes a very thick butter cream frosting. If you want a thinner, creamier frosting, add more half & half or milk until you get the desired consistency.

After frosting the cooled pumpkin loaf, sprinkle with chopped pecans or walnuts if desired.