

THE BEST PUMPKIN BREAD

Ingredients:

unsalted butter, for the pans
3 1/2 cups all-purpose flour, plus more for the pan
(see cook's note)
3 cups sugar
1 cup vegetable oil
4 large eggs, lightly beaten
1-15 ounces can pure pumpkin puree
2 teaspoons fine salt
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
2/3 cup water



Directions:

Preheat oven to 350 degrees F. Butter and flour two 9-by-5-inch loaf pans.

Whisk together the sugar and oil in the Bosch Universal Plus bowl with the whips, until well combined. Whisk in the eggs and pumpkin until combined.

Combine the flour, salt, baking soda, baking powder, nutmeg, allspice, cinnamon and cloves in the Bosch 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.

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.