



Oh, So Good! Pumpkin Loaves

Is it Fall, y'all? Super moist and warmly spiced pumpkin bread – mails really well when it's been frozen.

Ingredients:

- 2 cups White Lily all-purpose flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp ground cloves
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 1-1/2 sticks (3/4 cup) unsalted butter, softened
- 2 cups Dixie Crystals granulated sugar
- 2 large eggs
- 1 15 oz can pure pumpkin

Instructions:

1. Preheat oven to 325F and set an oven rack in the middle position.
2. Generously grease eight mini-loaf pans with butter and dust with flour.
3. In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.
4. In the large bowl of an 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 light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy and curdled at this point – that's okay. Don't worry. Add the flour mixture and mix on low speed until combined.
5. Spoon the batter into the prepared mini pans, filling halfway, and bake for 35 to 40 minutes. Keep an eye on them and bake until a toothpick inserted in the center comes out clean. (For full-size loaf pan bake 60-65 minutes.) I double the recipe to make 10 mini-loaves at a time. Let the loaves cool in the pans for about 10 minutes, then cool completely on a wire rack.

Freeze Mini Loaves:

I wrap mine in wax paper then in aluminum foil before storing in a resealable freezer bag, so the loaves don't get freezer burn. Pumpkin bread mails really well when it's been frozen, and people will tell you it's good when it gets to their house. Think about doing something nice next time you have a death within your sphere of friends and family.



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