

# Pumpkin Bread & Muffins

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## Ingredients

15 ounces	Pumpkin puree
1 cup	Vegetable Oil
3 cups	Sugar
4 each	Eggs
1 tsp	Vanilla
2/3 cup	Water (room temp)
3 1/4 cups	Flour
2 tsp	Salt
2 tsp	Baking soda
2 tsp	Cinnamon
1/2 tsp	Nutmeg
1/2 tsp	Allspice
1/2 tsp	Ginger

## Method

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1. Whisk together the dry ingredients.
2. Whisk together pumpkin and oil until combined.
3. Whisk in sugar.
4. Whisk in eggs two at a time.
5. Add vanilla and water.
6. Fold dry ingredients into wet ingredients. Do not overmix.
7. Scoop the batter into greased loaf pans.
8. Use several loaf pans of the same size and fill about 2/3 full. Place loaf pans on a sheet tray.
9. Bake at 350° on low fan, 75 - 90 minutes.
10. Check and rotate after 45 minutes.
11. Bake time will depend on loaf size.
12. Allow bread to cool in the pan 20 minutes.
13. Remove from pan and allow to cool completely before slicing.

## Food Safety Reminders



Wash hands with soap and water before starting.  
Wash anything that touches raw meat or eggs.  
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.  
Wear gloves when handling ready to eat foods.  
Follow proper cook-to and holding temperatures.

## Notes

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Bread is done when the top is golden and springs back to the touch or a toothpick inserted in the center comes out clean.

To make muffins: generously spray muffin pans. Scoop batter filling each muffin 2/3 full. Do not overfill. Sprinkle with streusel, pepitas, cinnamon and sugar if desired. Bake time will depend on size of muffin.

Check mini muffins after 12 minutes. Rotate pans and continue baking until done. Check every couple of minutes.

Check regular size muffins after 25 minutes. Rotate pans and continue baking until done. Check every couple of minutes.

The recipe makes enough batter to bake bread and muffins with the same batch.