

Pumpkin Bread from Girl Scout Troop 44321

This pumpkin bread is moist and perfect for toasting and slathering with butter or cream cheese and maybe a drizzle of honey or maple syrup.

Have all ingredients at room temperature, 68 - 70degrees F. Position a rack in the lower third of the oven. Preheat oven to 350 degrees. Grease a 9x5-in (8-cup) loaf pan.

Whisk together thoroughly:

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon baking powder

Combine in another bowl:

- 1/3 cup milk (or water)
- 1/2 teaspoon vanilla

In a large bowl, beat until creamy, about 30 seconds:

- 6 tablespoons unsalted butter

Gradually add and beat on high speed until lightened in color and texture, 3 to 4 minutes:

- 1 1/3 cups sugar, or 1 cup sugar plus 1/3 cup packed light or dark brown sugar

Beat in one at a time:

- 2 large eggs

Beat on low speed just until blended:

- 1 cup pumpkin purée

Add the flour mixture in 3 parts, alternating with the milk mixture in 2 parts, beating on low speed or stirring with a rubber spatula until smooth and scraping the sides of the bowl as necessary. Fold in:

- 1/2 cup coarsely chopped walnuts or pecans
- 1/3 cup raisins or chopped dates

Scrape the batter into the pan and spread evenly. Bake until a toothpick inserted in the center comes out clean, about 1 hour. Let cool in the pan on a rack for 5 to 10 minutes before unmolding to cool completely on the rack.

This recipe is meant to be shared and enjoyed by all Girl Scouts who love to bake in the fall season. This recipe will bring all the great pumpkin spice flavors to your home and your kitchen.