



Pumpkin Pecan Bread

The Ingredients

- 3½ cups all-purpose flour
- 3 cups granulated sugar
- 2 teaspoons baking soda
- ½ teaspoon kosher salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 2½ cups canned pumpkin
- 4 large eggs
- ⅔ cup water
- ½ cup olive oil
- 1 cup pecan pieces

The Method

Preheat the oven to 350°F. Spray 2 (8½x4½-inch) loaf pans with baking spray. In a large bowl, whisk together flour, sugar, baking soda, salt, cinnamon, nutmeg, and cloves. In a medium bowl, whisk together pumpkin, eggs, ⅔ cup water, and oil. Add pumpkin mixture to flour mixture, and stir until well combined. Fold in pecans and ginger. Divide batter between prepared pans. Bake until a wooden pick inserted in the center comes out clean, 55 minutes to 1 hour. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.

Makes 2 (8½x4½-inch) loaves