



Glazed Pumpkin Bread

Makes one loaf

Bread Ingredients

- 2 large eggs
- 1 cup pumpkin puree (freeze or refrigerate the rest for scones or cookies or to told into Mac and Cheese)
- ½ cup vegetable oil
- 1 tsp pure vanilla extract
- ¾ cup granulated sugar
- 1 tsp fresh ground nutmeg
- 1 tsp ground cinnamon
- 1 ½ cups all-purpose flour
- ½ tsp fine sea salt
- 1 tsp baking soda

Topping Ingredients

- ¾ cup powdered sugar sifted
- 2 Tbsp pure maple syrup (more or less)
- Dash pure vanilla extract

Instructions

Preheat oven to 350F

Spray a non-stick standard loaf pan (8 or 9 inch) with cooking spray.

Whisk the eggs in a large mixing bowl. Whisk in the pumpkin, oil, sugar, and vanilla.

Stir in the flour, baking soda, cinnamon, nutmeg and salt and mix until combined.

Scrape the batter into the sprayed pan and even out the top with an offset spatula or knife

Bake until a toothpick comes out dry, about 50 minutes.

Let the loaf cool 10 minutes, then remove from the bread pan and cool to room temperature before glazing.

To make the glaze, whisk together the sugar with enough maple syrup to make a thick, spreadable glaze. Whisk in the dash of vanilla extract. Spread this thick frosting onto the cooled bread with a knife. Refrigerate the bread at this point until the frosting hardens.

Cook's Notes:

- This doubles really well and freezes nicely too.
- The original recipe included ginger and cloves, but I like pretty simple spices in lieu of 3 or 4 flavors so I pared it down to nutmeg and cinnamon. I also reduced the sugar by a fourth and it is still plenty sweet for me, especially with the glaze which I also cut in half. I'm just not a fan of ooey gooey sugary sweet things. Some readers might like to fold in chocolate chips and/or nuts, but again I am a Plain Jane with regard to desserts.