



## Mile High Pumpkin Bread

*Serves 10*

### Bread Ingredients

- 1 15-ounce can pumpkin puree (NOT pie filling)
- ½ cup avocado oil
- 3 large eggs
- 1 ½ cups (300 grams) granulated sugar (I did the sugar by weight)
- 1 ½ teaspoons baking powder
- ¾ teaspoon baking soda
- ¾ teaspoon fine sea or table salt
- 1 teaspoon ground cinnamon
- Heaped ¼ teaspoon fresh grated nutmeg
- Heaped ¼ teaspoon ground ginger
- 2 ½ cups (295 grams) all-purpose flour (I always measure flour by weight)

### Topping Ingredients

- 1 tablespoon granulated sugar
- 1 teaspoon ground cinnamon

### Instructions

Heat oven to 350 degrees F. Brush a 6-cup loaf pan (9 x 5 at the top) with my Pam recipe or coat it with nonstick spray. NOTE: my pan release mixture works wonders here!

In a large bowl, whisk together pumpkin, oil, eggs and sugar until smooth. Sprinkle flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger over batter and whisk until well-combined.

Scrape into the prepared pan and smooth the top. In a small dish, or empty measuring cup, stir sugar and cinnamon together. Sprinkle over top of batter. I kind of pat the cinnamon sugar mix into the batter with my hands.

Bake bread for 65 minutes until a tester poked into the top and center of the bread comes out batter-free. I have a long metal cake tester for this purpose.

I cool this in the pan for an hour, and then carefully remove it onto a cooling rack. Some cinnamon sugar will fall off, but do not worry.

The cake/bread keeps at room temperature for a few days...

PS: When I was removing the bread from my oven, lots of the cinnamon sugar mix spilled into the oven (a mess). Next time I am going to pour half the batter into the pan, then sprinkle the cinnamon sugar on top and cover that with the remaining cinn/sugar. I'll then take a knife and lightly swirl the batter to distribute the cinn/sugar evenly just for fun.