

Pumpkin Bread (Squash Harvest Loaf)

Ingredients

- 2 cups pumpkin puree
- 2 tsp baking soda
- 2 tsp baking powder
- 3 1/2 cups all-purpose flour
- 1 1/2 cups light brown sugar
- 1 1/2 cups granulated sugar
- 4 eggs
- 1/2 tsp nutmeg
- 1 1/2 tsp cinnamon
- 1 1/2 tsp Kosher salt
- 1 cup canola oil
- 3/4 cup buttermilk

Preparation

Pre-heat the oven to 325 F.

Sift the flour, baking powder, baking soda, cinnamon, nutmeg and salt in a bowl.

In the bowl of a stand mixer, combine the oil and two types of sugar and use the paddle attachment to mix on medium speed, for 4 mns.

Add the pumpkin puree and continue to mix for 2 mns.

Then, add one egg at a time.

Remove the bowl from the stand mixer and add the flour and the buttermilk alternatively, until the liquid is absorb each time.

Transfer the preparation in 2 oiled loaf pans measuring 9 x 5 x 3", 2/3 to the top.

Cook in the oven for 1 hour, or until a skewer comes out dry once inserted in the loaf. Remove and let cool for 20 mns before unmolding on a cooling rack.