

Pumpkin Spice Walnut Bread



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Level: Easy

Prep Time: 20 minutes

Serves: About 10

Cooking Time: 55 to 60 minutes

1 2/3 cups all-purpose flour

1/4 tsp. baking powder

1 tsp. baking soda

1 cup white granulated sugar

1 tsp. ground cinnamon

1 tsp. ground cloves

1 tsp. nutmeg, freshly grated

1/2 cup dark brown sugar, packed

3/4 tsp. fine grain sea salt

2 large eggs, beaten

1/2 cup vegetable oil

1/2 cup water

1 cup 100% pure pumpkin puree, plain (i.e. Libby's®)

1/2 cup coarsely chopped walnuts



1. Preheat oven to 325°F. Spray non-stick (BAKING with flour) spray on all sides of 9"x5" loaf pan. Line just the bottom of the pan with a piece of parchment paper. Spray bottom again. Set aside.
2. In a large mixing bowl, sift the flour, baking powder, baking soda, white sugar, cinnamon, cloves, and nutmeg. Sift dark brown sugar last. Add salt. Mix dry ingredients with a whisk until all are combined. Add eggs, vegetable oil, water, pumpkin, and almost all of the chopped walnuts (set aside some chopped walnuts to sprinkle on top before baking). Whisk until all ingredients are well blended.
3. Pour batter into the prepared loaf pan. Sprinkle remaining chopped walnuts on top of the batter. Bake for 55 to 60 minutes, or until a toothpick inserted in the center comes out clean. Cool bread in the pan on a wire rack for 10 minutes. Loosen the sides of the bread from the pan with a thin knife or icing spatula. Remove bread from pan and cool completely on a wire rack. If desired, pour or drizzle sugar icing on top of bread after it has completely cooled.

Optional Sugar Icing:

1/2 Tbsp. unsalted butter

1/8 tsp. pure vanilla extract

1/2 Tbsp. water

1/2 cup confectioners powdered sugar, sifted

Whisk all ingredients over a double boiler. Cook until butter and sugar have melted. Mixture will be thick. Pour or drizzle over top of bread. Icing hardens in 30 minutes.