



Makes one 8×4-inch loaf
Preparation Time: 30 minutes
Cook Time: 1 hours 30 minutes

INGREDIENTS:

2 cups whole wheat pastry flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon baking soda
½ teaspoon ground ginger
¼ teaspoon ground allspice
Dash ground cloves
1 15-oz. can pumpkin puree (about 2 cups)
¾ cup pure maple syrup
1 teaspoon pure vanilla extract
½ cup golden raisins (optional)
½ cup chopped walnuts (optional)

Pumpkin Spice Bread

This fall-flavored loaf is like **pumpkin pie** in bread form. With walnuts and raisins dotted throughout, it's perfect for an autumnal celebration but can also be enjoyed year-round with a cup of tea. Cinnamon, ginger, allspice, and cloves provide the classic pumpkin pie flavor, while pumpkin puree and maple syrup create a moist, naturally sweetened crumb. Feel free to omit the raisins and walnuts if they're not your thing. This scrumptious loaf requires minimal prep time and is in the oven in under 30 minutes! Allow an hour to cook; then, if you can stand it, another 30 minutes to rest before slicing. It's worth the wait!

Tips

Make your own pumpkin puree: Canned pumpkin puree is readily available in most supermarkets. If you'd like to make your own, check out our guide on [how to make pumpkin puree](#).

For more inspiration, check out these tasty ideas:

- [Pumpkin Bread Pudding](#)
- [Sweet Potato Bread](#)
- [Cranberry Orange Pumpkin Muffins](#)
- [Chocolate Chip Pumpkin Muffins](#)

By Isa Chandra Moskowitz

- 1 Preheat oven to 350°F. Line an 8×4-inch loaf pan with parchment paper or use a silicone loaf pan. In a large bowl sift together the first seven ingredients (through cloves).
- 2 In a medium bowl, whisk together pumpkin, maple syrup, and vanilla. Add to flour mixture. Stir until evenly moistened (the batter will be stiff). Fold in raisins and walnuts (if using). Spoon batter into prepared pan. Distribute batter evenly along the length of the pan but don't spread to the edges; batter will spread as it bakes.
- 3 Bake 50 to 60 minutes or until a toothpick inserted in center comes out clean. Cool in pan for 30 minutes. Run a knife around edges to loosen, and carefully invert pan to remove loaf. Cool completely on a wire rack.