

Pumpkin Bread

This homemade copycat Starbucks pumpkin bread is delicious and a perfect companion for your morning cup of joe.

Prep Time: 15 mins

Cook Time: 1 hr 10 mins

Additional Time: 30 mins

Total Time: 1 hr 55 mins

Servings: 8

- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- ½ teaspoon salt
- ½ teaspoon baking powder
- 4 large eggs
- 1 cup white sugar
- ¼ cup light brown sugar
- ½ teaspoon vanilla extract
- ¾ cup canned pumpkin
- ¾ cup vegetable oil

Step 1 – Gather the ingredients. Preheat the oven to 350 degrees F. Grease an 8½ x 4½-inch loaf pan.

Step 2 – Combine flour, baking soda, nutmeg, cinnamon, cloves, baking powder, and salt in a large bowl; mix well and set aside. Beat eggs, sugars, and vanilla together in another large bowl with an electric mixer on high speed until combined, about 30 seconds. Beat in pumpkin and oil. Add flour mixture; mix until batter is blended and smooth.

Step 3 – Pour batter into the prepared loaf pan.

Step 4 – Bake in the preheated oven until the top is dark brown and a toothpick inserted into the center of loaf comes out clean, about 70 minutes.

Step 5 – Let cool in the pan for about 30 minutes, then invert loaf onto a wire rack to cool completely. Cut into 1-inch- thick slices.

