



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Basic Pumpkin Bread

Adapted from Bon Appetit

Make 1 large loaf or 4 mini loaves

2 cups flour
2 teaspoons pumpkin pie spice (be sure to use fresh spice for best flavor! see substitute below if needed)
1 teaspoon baking powder
3/4 teaspoon salt
1/2 teaspoon baking soda
6 tablespoons (3/4 stick) unsalted butter, room temperature
1 cup sugar
2 large eggs
1 cup canned pure pumpkin
1 teaspoon vanilla extract
2/3 cup buttermilk

Preheat oven to 350°F. Butter 9 x 5 x 3 inch loaf pan or 4 mini loaf pans. Whisk flour, pumpkin pie spice, baking powder, salt, and baking soda in medium bowl to blend. Using an electric mixer, beat butter in large bowl until fluffy. Gradually add 1 cup sugar, beating until blended. Beat in eggs, 1 at a time. Beat in pumpkin, then vanilla. Beat in dry ingredients alternately with buttermilk starting and ending with the buttermilk.

Bake bread until tester inserted into center comes out clean, about 1 hour 10 minutes. (Adjust for mini loaves. Check after 35 minutes) Cool bread in pan on rack 15 minutes. Cut around bread at short ends to loosen from pan. Turn bread out onto rack. Cool bread completely. (Can be made 2 days ahead. Wrap and store at room temperature.)

Pumpkin Pie Spice Substitute: For the 2 teaspoons of pumpkin pie spice, use instead 1 teaspoon cinnamon plus 1/2 teaspoon ginger, 1/4 teaspoon nutmeg and 1/4 teaspoon cloves