



Pumpkin Bread

Make a flavorful pumpkin loaf or muffins with our new [Pumpkin Bread Mix](#).

Yield: One 8" x 4" bread pan or one 9" x 5" bread pan.

Ingredients

- 1 bag [Pumpkin Bread Mix](#)
- 3 eggs, large
- 1/2 cup butter, melted
- 3/4 cup milk
- 3/4 cup pecan or walnut pieces (optional)
- Allergen Options:
 - For butter, use equivalent butter alternative, melted. For milk, use milk alternative.
- Topping (Optional):
 - 2 TBSP butter, melted
 - 1/3 cup brown sugar
 - 1/2 cup sliced almonds

Directions

Preheat oven to 350°. Whisk eggs, butter, and milk together. Add dry mix (and nuts if using) and mix together until fully incorporated. Pour batter into lightly greased bread pan. Bake for 50 to 55 minutes until toothpick comes out clean. Let bread cool in pan for 5 minutes, then remove from pan and continue cooling on rack.

Makes great muffins, too! Reduce baking time to 18 to 20 minutes and toothpick comes out clean.

TOPPING:

Combine topping ingredients and spread evenly over pumpkin batter before baking. If using 8" x 4" pan, create an inside collar with parchment 2 inches above the pan rim to prevent topping from overflowing as bread bakes, or use a 9" x 5" pan without collar.

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