



Pumpkin Walnut Bread

A hearty pumpkin bread with added walnuts. Made with our Pumpkin Bread Mix.

Ingredients

- 1 bag [Pamela's Pumpkin Bread Mix](#)
- 3 eggs, large
- ½ cup butter, melted
- ¾ cup milk
- 1 cup toasted walnuts

Directions

Toast walnuts in oven at 350° for 12 to 15 minutes or until fragrant. This intensifies the nut flavor and adds depth to the flavor of the bread. Toasting is optional. Cool nuts before mixing into batter.

Pre-heat oven to 350° with rack in the center of the oven. Prepare a 4 x 8" loaf pan by making a parchment collar and spraying well. This will keep the bread sides straight and the nuts on the loaf and not spilling into the oven.

Mix together all bread ingredients in a large bowl adding 2/3 cups nuts to the batter. Top bread with left over nuts, and press lightly to push them into the dough. Bake in the center of oven until done, a toothpick should come out clean, and the loaf should just be pulling away from the sides of the pan.

Bake about 70 to 75 minutes; check at 65 minutes, just to be safe. Let cool for about 10 minutes, remove from pan and cool on a wire rack.

Different size loaf pans will work, but the times may be different. These can also be made into any size muffins or individual loaf pans.

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