



Walnut Streusel Pumpkin Bread

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 2 hours 20 minutes

This moist, sweetly spiced pumpkin bread serves up all the flavors of fall! Topped with a layer of crumbly streusel, it makes a delicious treat served with coffee at breakfast, or a sweet dessert.

Pumpkin Bread:

1/2 cup butter

1/2 cup sugar

1/4 cup light brown sugar, packed

1 teaspoon vanilla

2 large eggs

1 cup pumpkin puree, plain

1/4 cup milk

1 1/2 cup flour

1 1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon ground ginger (optional)

Walnut Streusel Topping:

1/4 cup butter, cubed

1/4 cup light brown sugar

1/4 cup oats, quick cook

1/4 cup flour

1/2 cup walnuts, chopped

The streusel is sweet and nutty which enhances the bread's distinct, yet pleasing, pumpkin flavor.

SERVING SUGGESTION: *Serve with vanilla ice cream and/or whipped cream.*

Preheat oven to 350°F.

STREUSEL:

Assemble topping by mixing butter, light brown sugar, oats, flour and walnuts together in a bowl, cream together using a fork to form large crumbles. Set aside.

BREAD:

In a large bowl, cream together the butter and white sugar with a hand mixer or standing mixer.

Add light brown sugar, vanilla, eggs and pumpkin puree and mix until incorporated.

In a separate bowl, sift flour, baking soda, baking powder, salt, spices.

With mixer on low speed, add half of the dry mix to the wet ingredients and mix until incorporated.

Continue by adding the remainder of the dry ingredients and the milk to the batter, mix together until the batter is smooth. (Be careful not to over mix.)

Pour batter into a greased loaf pan and sprinkle with streusel topping.

Place on middle rack of oven and bake for 65 minutes or until a toothpick comes out clean.

Remove bread from oven and allow to cool completely before serving.