



# One Bowl Pumpkin Bread

## Time to prepare

10 minutes, plus 50  
minutes baking time

## Servings

makes 1 large loaf

## Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 2 teaspoons pumpkin pie spice
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- ¼ cup neutral oil- avocado, canola, or vegetable
- 1 ½ cups pumpkin puree
- ¼ cup butter, melted
- ⅔ cup brown sugar
- ½ cup granulated sugar
- ¼ cup sour cream
- 2 large eggs
- 2 teaspoons vanilla

## Directions

1. Preheat your oven to 350 degrees Fahrenheit.
2. In a large mixing bowl, melt the butter. Add the rest of the wet ingredients and mix well with a whisk.
3. Add both sugars and mix well.

4. Add the leaveners, spices and salt and mix well.
5. Add the flour and fold in gently with a spatula until just combined.
6. Pour into a greased standard size bread pan and bake for 45-55 minutes, or until a toothpick inserted in the center comes out clean or with a few moist crumbs attached.
7. Remove from oven and let cool for 5 minutes before inverting onto a wire rack to cool.

Enjoy!