



## Pinetree's Perfect Pumpkin Bread Recipe

### INGREDIENTS:

Cooking Spray or Butter, for pan  
2 cups - All-Purpose Flour  
1 tsp - Ground Cinnamon  
1/4 tsp - Ground Nutmeg  
1 tsp - Baking Soda  
1/2 tsp - Baking Powder  
1 tsp - Kosher Salt  
1 stick - Butter, melted and cooled to room temp  
1 1/4 cup - Granulated Sugar  
1 cup - Smashed, Roasted Pumpkin  
1/4 cup - Sour Cream  
2 large Eggs  
1 tsp - Vanilla Extract or Paste  
Slices of roasted pumpkin for topping.

### Directions for roasting:

Preheat the oven to 350°.

With a large sharp knife, carefully cut the pumpkin in half.

Remove the seeds and stringiest parts of the flesh.

Rub the inside of the pumpkin with a neutral flavored oil like vegetable oil or canola oil.

Place face down on a parchment lined baking sheet.

Roast for 15-30 minutes (depending on the size of your pumpkin) until still firm but not hard when you insert a knife.

There should be no resistance but it shouldn't be mushy.

Remove from the oven and let cool.

Once cooled to room temperature, slice into 1/2 " slices and remove the skin with a knife.



Set aside a few slices for topping the loaf.

Smash the rest using a fork or pastry cutter. Make [Billy Corgan](#) proud.

### **For the Pumpkin Bread:**

Preheat (keep) the oven to 350°.

Spray a loaf pan with cooking spray or grease with butter.

In a large bowl, mix melted butter, sugar, smashed pumpkin, sour cream, eggs, and vanilla using a hand mixer or whisk.

In a separate bowl, whisk together flour, cinnamon, baking soda, baking powder, nutmeg, and salt.

Add half of the dry ingredients to the wet ingredients until just combined.

Add the remaining dry ingredients and mix until the dry disappears and there are no lumps.

Pour batter into the prepared pan then top with the slices of roasted pumpkin.

Bake until a toothpick inserted into the center of the loaf comes out clean, about 50 minutes depending on the size of your loaf pan.

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