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Pumpkin Bread with Raisins, Walnuts and Decadent Caramel Glaze (optional)



-Pumpkin spice bread Photo Susie Iventosch

Ingredients

Bread

- 3 1/3 cups all purpose flour
- 1 1/2 cups light brown sugar
- 1 1/2 cups granulated sugar
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 can (15 oz.) pumpkin
- 1 cup vegetable oil
- 4 eggs, lightly beaten

2/3 cup water

1 cup raisins (or Craisins)

1 cup coarsely chopped walnuts

Caramel Glaze

1/4 cup butter

1/4 cup granulated sugar

1/4 cup brown sugar

1/4 cup heavy cream

2/3 cup powdered sugar

1 teaspoon vanilla

Directions

In a large bowl combine the first six ingredients. In another bowl combine the pumpkin, oil, eggs and water. Mix well with a whisk. Stir egg mixture into dry ingredients and mix well with whisk or wooden spoon. Stir in raisins and coarsely chopped walnuts. Pour evenly into two greased 9x5 loaf pans. Bake at 350• for 60 to 65 minutes or until a toothpick tests clean. Cool for 10 minutes in the pans. Remove pans to a wire rack to finish cooling. (When making mini loaves, cook for 30-40 minutes, or until tester is clean.)

For glaze, combine in a saucepan butter, sugar, brown sugar and whipping cream. Cook until sugars are dissolved and mixture starts bubbling. Cool for 20 minutes. Stir in powdered sugar and vanilla until smooth. Drizzle over cooled loaves.

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