

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Snack/Dessert

Pumpkin Bread with Streusel Topping

Ingredients:

1 cup sugar
1/2 cup oil
2 eggs
1 cup canned pumpkin
1 1/2 cup sifted all purpose flour
1/4 tsp. salt
1/4 tsp baking powder
1/2 tsp. baking soda
1/2 tsp. ground cloves
1/2 tsp. cinnamon
1/2 tsp. ground nutmeg

Streusel Topping:

1/2 cup brown sugar
1/3 cup flour
1/4 cup butter

Instructions:

Preheat oven to 325 degrees. Grease and flour 8x 5-inch loaf pan. Beat sugar with oil till blended. Add eggs, one at a time, beating well. Continue beating until light and fluffy. Then mix in pumpkin on low speed. Add in dry ingredients on low speed and mix well. Pour into prepared pan.

For streusel topping mix till crumb texture with a pastry cutter. Then spread topping over entire loaf. Bake 60 minutes or until toothpick comes out clean.

Cool 10 minutes; remove from pan and finish cooling.



Presented By:



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