

Mini Pumpkin Bread

Note: This recipe has some funny measurements because it has been cut in half. Please be careful when measuring!

Ingredients

- 1/2 cup white sugar
- 1/4 cup brown sugar
- 1 cup + 6 Tablespoons all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1/16 (or pinch) teaspoon ground ginger
- 6 Tablespoons cup pumpkin puree
- 1 egg
- 1/4 cup vegetable oil
- 2 Tablespoons + 2 teaspoons water
- 1/2 teaspoon of vanilla

Instructions

1. Preheat oven to 350F. Butter and flour a small loaf pan, set aside.
2. Whisk together sugars, flour, spices, baking soda and salt in a large bowl. Make a well in the center of the bowl. Add pumpkin, eggs, oil, water and vanilla. Whisk, starting with the wet ingredients and working your way to the outside of the bowl, mixing until batter is smooth and clump-free. (Don't over-mix)
3. Pour batter into the loaf pan and bake for 45-55 minutes, or until a toothpick inserted into the center comes out clean. Cool in the pan for 5 minutes and then cool on a rack until ready to serve.