Ginger Pumpkin Bread

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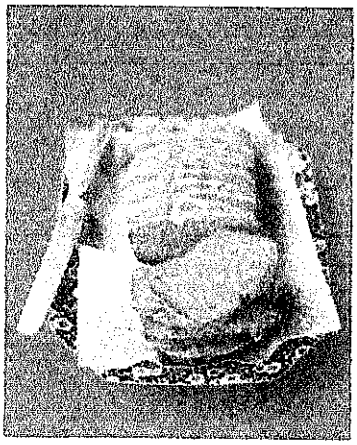

When the pan is well buttered and floured, the loaf is easy to release and has neat sides. Using a pastry brush, spread room-temperature butter on

Prep Time	Total Time	Yield
20 minutes	2 hours 40 minutes	Serves 12

Ingredients

12 tablespoons (1 1/2 sticks) unsalted butter, melted, plus room-temperature butter for pan

2 1/2 cups all-purpose flour (spooned and leveled), plus more for pan

2 teaspoons baking powder

2 teaspoons ground ginger

1 teaspoon salt

1 cup granulated sugar

1 cup packed light-brown sugar

1 can (15 ounces) pumpkin puree (1 3/4 cups)

3 large eggs

, (optional)

Directions

1. Preheat oven to 375 degrees. Butter and flour two 8 1/2-by-4 1/2-inch (6-cup) loaf pans (see note, below); set aside. In a large bowl, whisk together flour, baking powder, ginger, and salt. In a medium bowl, whisk together sugars, pumpkin, melted butter, and eggs; add flour mixture, and stir until just combined.

2. Divide batter between prepared pans. Bake until a toothpick inserted in center of loaves comes out clean, about 50 minutes. Let cool 10 minutes; invert pans and transfer loaves to a wire rack to cool completely. , if desired.

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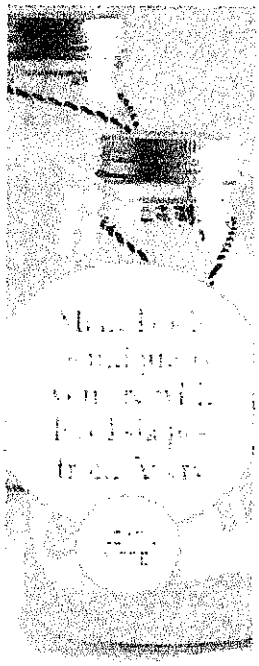

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