

# Betty's Best Harvest Time Pumpkin Bread



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In this video, Betty demonstrates how to make Harvest Time Pumpkin Bread. This is a delicious bread containing pumpkin, flavorings, raisins, and nuts. It can be baked in a variety of pans for various purposes, and this is the perfect time of the year to make it!

## Ingredients:

$\frac{3}{4}$  cup butter, softened to room temperature  
2 cups sugar  
4 eggs  
2 tablespoons molasses  
 $\frac{2}{3}$  cup orange juice  
2 cups canned or cooked mashed pumpkin  
 $3 \frac{1}{3}$  cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
 $1 \frac{1}{4}$  teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
 $1 \frac{1}{2}$  teaspoons vanilla extract  
1 cup raisins (I used golden raisins, but you may use any type of raisins.)  
1 cup chopped pecans (You may omit the pecans, or substitute another type of nut, if you don't like pecans.)

In a very large mixing bowl, beat  $\frac{3}{4}$  cup butter at medium speed of an electric mixer. Gradually add sugar, beating well. Add 4 eggs, one at a time, beating after each addition. Add 2 tablespoons molasses,  $\frac{2}{3}$  cup orange juice, and 2 cups cooked mashed pumpkin. Set aside. In a large mixing bowl, combine  $3 \frac{1}{2}$  cups all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda,  $1 \frac{1}{2}$  teaspoon salt, 1 teaspoon ground cinnamon, and 1 teaspoon ground cloves. Stir thoroughly. Add to pumpkin mixture, mixing just until blended. Add  $1 \frac{1}{2}$  teaspoons vanilla, 1 cup raisins, and 1 cup chopped pecans. Spoon batter into four greased and floured 7-inch by  $3 \frac{1}{2}$ -inch by 2-inch loaf pans. Bake at 350 for 50 to 55 minutes, or until a toothpick inserted in the middle comes out clean. Note: I use 5 greased and floured 5-inch by 3-inch by 2-inch baking pans, plus 6 muffin tins with paper liners, and had a small amount that I placed in a small Pyrex glass dish. I bake all of these at the same time at 350, using 40 minutes for the pumpkin loaves, 15 minutes for the pumpkin muffins, and 10 minutes for the small glass dish of pumpkin bread. Each of these was tested for doneness, using a toothpick. You can see that this is a large recipe, and you can choose to use it in various ways. It is particularly nice at this time of year to make the miniature pumpkin bread loaves to give as gifts from fall up through Christmas. These do freeze well also. Happy holiday season from my house to yours, and I hope you enjoy this Harvest Time Pumpkin Bread! Love, Betty