



Holiday Pumpkin Bread

Yield: 10 servings. Recipe from cooking.nytimes.com.

Ingredients

½ cup vegetable oil, plus more for greasing the pan
 2¼ cups all-purpose flour
 1 teaspoon baking powder
 1 teaspoon ground cinnamon
 ¾ teaspoon kosher salt
 ½ teaspoon baking soda
 1 (15-ounce) can pumpkin purée
 1 cup granulated sugar
 ¾ cup packed light or dark brown sugar
 2 large eggs
 ¼ cup full-fat sour cream or plain yogurt
 1½ teaspoons pure vanilla extract

Topping

4 ounces cream cheese
 2 tablespoons milk
 1 tablespoon confectioners' sugar
 pinch of salt
 ground cinnamon

Nutritional info

Calories	387
Fat	14g
Carbohydrates	62g
Protein	5g
Sugar	38g
Sodium	264mg

Directions

1. Heat the oven to 350°. Oil a 8½- or 9-inch loaf pan; line with parchment, leaving a 2-inch overhang on two sides.
2. In a medium bowl, whisk together the flour, baking powder, cinnamon, salt and baking soda.
3. In a large bowl, whisk together the vegetable oil, pumpkin purée, granulated sugar, brown sugar, eggs, sour cream and vanilla.
4. Fold the dry ingredients into the wet ingredients until fully combined.
5. Transfer the batter to the prepared pan and smooth into an even layer.
6. Bake until the loaf is puffed and set, and a skewer inserted into the center comes out with moist crumbs attached, 60 to 75 minutes. Transfer the bread, in the pan, to a rack to cool for 20 minutes.
7. Use a paring knife to cut the two exposed sides of bread away from the pan, then use the parchment to transfer the cake to the rack. Let cool completely.
8. For topping: Mix together cream cheese, warm milk, confectioners' sugar and a pinch of salt. Drizzle it over the cooled loaf. Sprinkle cinnamon over topping if desired.