



use $\frac{1}{2}$ polenta
 $\frac{1}{2}$ flour

Add rosemary leaves
to pumpkin mash

pumpkin bread

OCTOBER 13, 2016

SERVINGS: 8 TIME: 1 HOUR 30 MINUTES

This is a towering, craggy pumpkin bread with a crisp cinnamon sugar lid that is impossible not to pick off in deeply satisfying bark-like flecks. Trust me, someone in my family nothamingnames did exactly that this morning, and I almost cannot blame them.

Very key here is the size of your loaf pan because this will fill out every speck of it before it is done. Mine holds 6 liquid cups; it's 8x4 inches on the bottom and 9x5 inches on the top. If yours is even slightly smaller or you're nervous, go ahead and scoop out a little to make a muffin or two. You won't regret that either. This also uses an excess of cinnamon sugar on top — it's always too much and I cannot stop because I love the way it spills off when I slice it and then you can slide your slices through the extra. If this is going to bother you, however, go ahead and use half.

You can also make this as muffins. It should make about 18 standard ones and you can distribute the cinnamon sugar (perhaps make 1 1/2 tablespoons sugar and 1/2 teaspoons of cinnamon worth) across the tops before you bake them. They should bake for 25 to 30 minutes.

I've also made this with mashed sweet potatoes and other squashes with success (but if it's more wet and thus the batter ends up more loose, be caaaaareful as it could throw this towering loaf into a spilling-over situation). And I've done it with half whole-wheat flour.

Finally, I know someone is going to say "that's way too much sugar!" but please keep in mind this loaf is gigantic, easily 1.5x a normal one and the sugar is scaled accordingly. You can decrease it if you wish but we have made this now several times and many people have commented about how in-check the sugar level tastes, not over the top at all.

BREAD

- 1 15-ounce can (1 3/4 cups) pumpkin puree
- 1/2 cup (120 ml) vegetable or another neutral cooking oil or melted butter (115 grams)
- 3 large eggs
- 1 2/3 (330 grams) cups granulated sugar
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon fine sea or table salt
- 3/4 teaspoon ground cinnamon
- Heaped 1/4 teaspoon fresh grated nutmeg
- Heaped 1/4 teaspoon ground ginger
- Two pinches of ground cloves

2 1/4 cups (295 grams) all-purpose flour

TO FINISH

1 tablespoon (12 grams) granulated sugar

1 teaspoon ground cinnamon

Heat oven to 350 degrees F. Butter a 6-cup loaf pan or coat it with nonstick spray.

In a large bowl, whisk together pumpkin, oil, eggs and sugar until smooth. Sprinkle baking powder, baking soda, salt, cinamon, nutmeg, ginger and cloves over batter and whisk until well-combined. Add flour and stir with a spoon, just until mixed. Scrape into prepared pan and smooth the top. In a small dish, or empty measuring cup, stir sugar and cinnamon together. Sprinkle over top of batter.

Bake bread for 65 to 75 minutes until a tester poked into all parts of cake (both the top and center will want to hide pockets of uncooked batter) come out batter-free, turning the cake once during the baking time for even coloring.

You can cool it in the pan for 10 minutes and then remove it, or cool it completely in there. The latter provides the advantage of letting more of the loose cinnamon sugar on top adhere before being knocked off.

Cake keeps at room temperature as long as you can hide it. I like to keep mine in the tin with a piece of foil or plastic just over the cut end and the top exposed to best keep the lid crisp as long as possible.