

# Cinnamon Streusel Pumpkin Bread

written by The Recipe Exchange | August 30, 2017

## **Ingredients**

1 3/4 cups flour  
3/4 teaspoon salt  
2 eggs  
1 teaspoon baking soda  
2 teaspoons cinnamon  
1/2 teaspoon pumpkin spice  
3/4 cup sugar  
1/2 cup brown sugar  
1 1/2 cups pumpkin puree  
1/2 cup vegetable oil  
1/4 cup milk or half & half

For the streusel

1 cup old-fashioned rolled oats, dry  
1/2 cup Diamond of California® chopped pecans  
2 tablespoons flour  
3 tablespoons brown sugar  
3 tablespoons butter or margarine, softened  
1 teaspoon cinnamon

## **Directions**

Preheat oven to 350 and grease a 9×5 inch bread pan.

In a medium bowl whisk together flour, baking soda, cinnamon, pumpkin spice, and salt.

In a large bowl mix together eggs, sugar, brown sugar, pumpkin puree, vegetable oil, and milk until smooth.

Add dry ingredients to wet ingredients and stir until combined. Pour into prepared bread pan (fill  $\frac{3}{4}$  full).

In another bowl combine streusel ingredients and use a pastry cutter (or fork, or your fingers) to mash ingredients together until crumbly.

Sprinkle mixture over batter in bread pan.

Bake for 60-65 minutes until an inserted toothpick comes out mostly clean. Allow to cool completely before removing from pan and slicing.

Store in airtight container.