

Pumpkin Praline Bread

written by The Recipe Exchange | August 30, 2017

Ingredients

2 cups flour
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 eggs (room temp)
1/2 cup sour cream or plain yogurt (light or regular)
1/3 cup vegetable oil
1 cup firmly packed brown sugar
1/4 cup white sugar
1 teaspoon Vanilla extract
1 cup canned pumpkin puree (not pie filling)
1/3-1/2 cup chopped pecans or walnuts (optional)

For the Praline Topping

1/4 cup firmly packed brown sugar
3 Tablespoons butter, softened
1/2 cup chopped pecans or walnut

Directions

Preheat the oven to 350F.

Lightly grease a large loaf pan. You can line it with parchment paper for easier removal. Mix all Praline Topping ingredients until crumbly. Set aside.

Combine all the dry ingredients in a bowl. Whisk together to mix. Set aside.

Place all the wet ingredients, including the brown and white sugar, in a mixing bowl. Mix together well.

Fold in the dry ingredients into the wet one. Make sure that everything is well-incorporated and no flour spots appear. Fold in the nuts (if using).

Pour the batter into the prepared loaf pan. I suggest using a light colored loaf pan so the bread does not get too dark.

Sprinkle the praline topping onto the batter. Distribute the topping as evenly as you can.

Bake for 50 – 60 minutes or until a toothpick inserted into center of the loaf comes out with only a few crumbs clinging to it.

Cool in the pan for about 15 minutes then remove it by lifting the parchment

paper. Transfer to a wire rack and cool completely before slicing. This will ensure the bread will not break apart.