



Sydney

Pumpkin Bread with Brown Butter Frosting

INGREDIENTS

Pumpkin Bread:

3 cups all-purpose flour

1 tsp ground cloves

2 tsp ground cinnamon

1 tsp ground nutmeg

1 tsp ginger

1 tsp cardamom

½ tsp salt

1 tsp baking soda

½ tsp baking powder

2 ½ cups granulated sugar

1 cup butter, really soft

3 large eggs

PUMPKIN BREAD WITH BROWN BUTTER FROSTING

One 16 oz can of pure pumpkin

½ cup chopped and toasted pecans

Browned Butter Frosting:

½ cup butter

2 cups powdered sugar

1 tbsp milk

1 tsp vanilla

DIRECTIONS

1. Preheat the oven to 350°F and spray two medium loaf pans with non-stick spray.
2. Cream the sugar, butter and eggs in the bowl of a stand mixer on medium speed until fluffy, about 2 minutes. Add the pumpkin and combine well.
3. Add the flour, pecans, spices, salt, baking soda, and baking powder to the mixer. You can pre-mix them in a bowl if you'd like, but I am too lazy for that. Just sprinkle them evenly around the mixture and it mixes in fine. Mix until just incorporated, scraping down the bowl at least once.
4. Pour the batter into your pans and bake for about one hour.

To Make the Frosting:

1. Melt the butter in a small saucepan over a low heat, letting it cook till it begins to brown. Turn off the heat and let the butter cool to room temp.
2. Combine powdered sugar with browned butter. Add the milk and vanilla and mix well. If you want a thinner frosting, add more milk as needed.
3. Spread a thick layer of frosting on warm but not hot loaves. It should melt slightly, which makes for a magical topping once set. Let cool before slicing, if you can.