THANKSGIVING DAY · FOURTH THURSDAY OF NOVEMBER

Thanksgiving pumpkin bread

Prep 15 min **Cook** 1 hr **Cool** 45 min **Total** 2 hr **Makes** One 9×5-inch (23×13 cm) loaf, about 12 slices

Level Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot.

ALLERGY INFORMATION

Contains wheat (gluten) and egg. Contains milk if you use butter, milk, or chocolate chips, and chocolate often contains soy. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

- 1¾ cups (220 g) all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 2 tsp pumpkin pie spice (or 1½ tsp cinnamon plus ¼ tsp each nutmeg and ginger)
- 1 cup (240 g) canned pumpkin purée (not pumpkin pie filling)
- ½ cup (120 ml) vegetable oil or melted butter
- 2 eggs
- ½ cup (100 g) sugar
- ½ cup (100 g) packed brown sugar
- ⅓ cup (80 ml) milk or water
- ½ cup (85 g) chocolate chips or raisins (optional)

METHOD

1. Heat the oven to 350°F (175°C). Grease a 9×5-inch (23×13 cm) loaf pan and line it with a strip of parchment paper.
2. Whisk the flour, baking soda, salt, and spice in a bowl.
3. In a large bowl, whisk the pumpkin, oil, eggs, both sugars, and milk until smooth.
4. Stir the flour mixture into the pumpkin mixture just until no dry flour remains. Fold in the chocolate chips or raisins, if using.
5. Pour into the pan and bake 55 to 65 minutes, until a toothpick in the center comes out clean. If the top browns too fast, cover it loosely with foil.
6. Cool in the pan for 10 minutes, then lift it out and cool on a rack for at least 30 minutes before slicing.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Measure the spices and smell each one
- Whisk the pumpkin batter
- Make a “thank you” tag for a loaf to give away
- Start the thankful grace at the table

GOOD TO KNOW

- For 12 muffins, bake in lined muffin cups for 20 to 24 minutes.
- Wrapped well, the bread keeps 3 days at room temperature and tastes even better the next day. Double the recipe to give a loaf to a neighbor.

A BLESSING BEFORE WE EAT

Go around the table and let each person finish the sentence “Thank you, God, for…” After each one, everyone answers, “We give you thanks, O Lord.” Then pray together: Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen.