



The Edible Garden

Recipe featured at *Family Harvest Weekend* demonstration, October 11

Pumpkin-Walnut Bread

By: Heather Carlucci, Pastry Chef, Print Restaurant

Ingredients

2 cups all purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground cloves
½ teaspoon ground ginger
½ cup (1 stick) unsalted butter, room temperature
¾ cup plus 1 tablespoon sugar
2 large eggs, room temperature
1 cup canned pure pumpkin
1 ½ teaspoons grated lemon peel
1 teaspoon vanilla extract
½ cup sour cream
½ cup whole milk
1 ½ cup chopped walnuts

Instructions

1. Position rack in center of an oven; preheat to 325°Fahrenheit. Butter a 9x5x3-inch metal loaf pan. Sift the first seven ingredients in a medium bowl.
2. Using an electric mixer, beat the butter in large bowl until light. Gradually beat in ¾ cup of sugar. Beat in the eggs one at a time. Beat in pumpkin, lemon peel, and vanilla.
3. Whisk sour cream and milk in small bowl. Beat flour and sour cream mixtures alternately into the batter in two additions each. Fold in nuts.
4. Transfer batter to pan; smooth the top. Sprinkle with 1 tablespoon of sugar. Bake bread until toothpick inserted into the center comes out clean, about 1 hour and 10 minutes. Cool the bread in the pan for 10 minutes, then turn out onto a rack to cool completely.

The bread can be made 2 days ahead. Wrap in foil and store at room temperature.