

# Sourdough Pumpkin Bread

*-Emily Jenkins*

## Ingredients:

For the bread:

- 1 ½ cups all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 1 ½ tsp cinnamon
- ½ tsp nutmeg
- ½ tsp Pumpkin Spice
- 1 cup canned pumpkin puree
- 1 cup sourdough discard (100% hydration)
- 2 eggs
- ½ cup melted butter (or applesauce)
- ¾ cup brown sugar
- 1 tsp vanilla extract

For the crumble topping:

- ½ cup flour
- ½ cup brown sugar
- 1 tsp cinnamon
- 4 tbsp cold butter, cubed



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### Instructions:

1. Preheat the oven to 350°F. Lightly grease your loaf pan with butter or nonstick spray.
2. Mix dry ingredients: In a medium bowl, whisk together flour, baking soda, baking powder, salt, cinnamon, and nutmeg.
3. Mix wet ingredients: In a large bowl, whisk together pumpkin puree, sourdough discard, eggs, melted butter (or applesauce), brown sugar, and vanilla until smooth.
4. Combine: Gently fold the dry ingredients into the wet mixture until just combined. Avoid overmixing.
5. Prepare the crumble: In a small bowl, mix flour, brown sugar, and cinnamon. Cut in cold butter with a pastry cutter until coarse crumbs form.
6. Assemble: Pour batter into the prepared pan. Sprinkle crumble topping evenly over the batter.

### Bake:

7. Place the pan on the middle oven rack.
8. Bake for 65–70 minutes, checking at 55 minutes. A toothpick inserted in the center should come out clean.
9. If the crumble browns too quickly, tent loosely with foil.
10. Cool: Let the bread cool in the pan for 15–20 minutes. Transfer to a wire rack to cool completely before slicing.

*Enjoy!*

Enjoy a warm slice with butter (or cream cheese!) while your quilt drapes over your lap—pure autumn bliss.