Pumpkin Bread with Maple Glaze

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Total Time: 2 hours 20 minutes Yield: 1 loaf

Moist pumpkin bread with a crunchy pumpkin spice streusel topping and maple glaze. It’s seriously the BEST pumpkin bread recipe!

Ingredients
Pumpkin Spice Streusel

- 1/4 cup (55g) unsalted butter, melted
- 1/2 cup (65g) all-purpose flour
- 1/4 cup (50g) light brown sugar, packed
- 2 tbsp granulated sugar
- 1/2 tsp pumpkin pie spice

Pumpkin Bread

- 1 15oz can pure pumpkin puree *SEE NOTES
- 1 cup (200g) granulated sugar
- 1/2 cup (100g) light brown sugar, packed
- 1/2 cup (100ml) vegetable oil
- 2 large eggs
- 1/2 tsp vanilla extract
- 1/2 cup (110ml) milk
- 1 3/4 cups (230g) all-purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 3/4 tsp pumpkin pie spice
- 1/2 tsp kosher salt

Maple Glaze

1/2 cup (60g) powdered sugar
1/4 cup (85g) pure maple syrup

Instructions
Pumpkin Spice Streusel

In a small bowl, mix together all of the ingredients and place in the fridge while you make the pumpkin bread.

Pumpkin Bread

Preheat the oven to 325F**SEE NOTES, grease the inside of a 9×5 loaf pan, and line with parchment paper. Make sure the paper comes up and over the two longest sides of the pan so it’s easy to lift out.

In a bowl, whisk together the dry ingredients (flour, baking soda, cinnamon, pumpkin pie spice, salt) and set aside.

Using an electric mixer or a whisk, mix together the sugars, pumpkin, and oil until fully combined. Then mix in the eggs and vanilla.

Mix in half of the dry ingredients, then the milk, and then the rest of the dry ingredients until you get a smooth batter.

Pour it into the prepared pan and spread it even.

Take the streusel out of the fridge and break it up using a knife or fork to create uniform crumps.

Completely cover the top of the batter in streusel and bake for 1 hr and 20 minutes or until a toothpick in the middle comes out clean. If it needs more time, keep adding 5 minutes until it’s ready.

Maple Glaze

While the bread bakes, mix together the powdered sugar and maple syrup.

With the bread fresh from the oven, pour the glaze on top of the hot loaf.

Let the pumpkin bread cool for about 20 minutes then remove from the pan and slice. Serve warm or store in an air tight container in the fridge. Enjoy!

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