

# Habitual Hostess Brings the Joy with a One-Bowl Pumpkin Bread

## Ingredients:

- 1 stick butter, melted
- 1 $\frac{2}{3}$  cups sugar
- 1 (15 oz) can pumpkin purée
- 3 eggs
- 1 teaspoon vanilla extract
- 1 $\frac{1}{2}$  teaspoons baking powder
- $\frac{3}{4}$  teaspoon baking soda
- $\frac{3}{4}$  teaspoon salt
- 2 teaspoons cinnamon
- $\frac{1}{2}$  teaspoon ground ginger
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{4}$  teaspoon ground clove
- 2 $\frac{1}{4}$  cups flour



## Instructions:

1. Preheat oven to 350°F.
2. In a large bowl, whisk together the melted butter, sugar, pumpkin, eggs, and vanilla extract.
3. Sprinkle baking powder, baking soda, salt, cinnamon, ginger, nutmeg, clove, and flour over the wet ingredients. Stir until fully combined.
4. Pour the batter into a greased 9x5-inch loaf pan.
5. Bake for 70–80 minutes, or until a toothpick inserted into the center comes out clean.
6. Let cool slightly before slicing—or enjoy warm if you can't wait!



## About Leigh & Alston

Leigh and Alston are the creative minds behind **Habitual Hostess**, a go-to resource for effortless and stylish entertaining. Inspired by their shared love of cooking and cocktail making, these two bring their vibrant personalities and practical advice to hosts everywhere.



Whether you're planning an intimate dinner or a festive holiday gathering, Leigh and Alston believe in making it fun and memorable. Their **Substack Newsletter** is full of tips, recipes, and inspiration to help you entertain with ease and confidence.

Make this Pumpkin Bread part of your Thanksgiving traditions, and don't forget to share the joy!