

As much as I hate to admit it, summer is long over. It's full-on autumn. So what to do with extra roasted squash or pumpkin? I do love the combination of these spices, it's very comforting. This recipe is lovely and moist and much nicer than the muffins I tried. I think the molasses adds a delightful depth of flavour. This is perfect for a chilly afternoon cuddled on the couch under a blanket with a big cup of tea and a book.

SPICED PUMPKIN LOAF

Ingredients

- 1 1/2 cups (200g) flour
- 1/2 tsp of salt
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp ground ginger
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp allspice
- 1 cup (240 ml) pumpkin purée
- 1 cup (200 g) brown sugar, lightly packed
- 1/2 cup (112 g) butter, melted and browned if you like
- 2 eggs, beaten
- 2 tsp molasses
- 1/4 tsp vanilla

Optional: chopped pecans or walnuts

Orange Glaze

- 3/4 cup powdered sugar
- 2 Tbsp orange juice
- 1 tsp orange zest

Preparation:

1. Preheat oven and prepare loaf pan: Preheat your oven to 350°F (180°C). Put in the middle rack of the oven. Butter the insides of a loaf pan and line with parchment.
2. Whisk together the flour, salt, baking soda, baking powder, ground ginger, cinnamon, nutmeg and allspice in a large bowl.
3. Mix together the pumpkin purée, sugar, melted butter, eggs, molasses in a separate bowl.
4. Add the dry ingredients to the wet ingredients and stir until just combined and there is no more dry flour in the batter. If adding nuts, stir them in.
5. Bake: Pour the batter into the loaf pan and smooth the top. Bake at 350°F (180°C) for 45 to 60 minutes, until the loaf is golden and risen, sounds hollow when you tap it, or until a tester poked in the center of the loaf comes out clean.
6. Remove from pan and cool: Remove from oven and let cool in the pan for 5 minutes. Invert it to loosen it from the pan and put the loaf on a rack to cool completely.
7. Glaze: Whisk together in a medium bowl the powdered sugar, orange juice and zest until smooth. Poke loaf with a tooth pick in several spots for the glaze to drip into. Wait until the pumpkin bread has cooled before drizzling with glaze.

