

LULU PORK CHOP

REALLY GOOD PUMPKIN BREAD

© Kim O'Donnel

Makes 12 servings

Ingredients

- 3/4 cup neutral oil
- 1 cup granulated sugar, plus 2 teaspoons for sprinkling
- 2 large eggs, at room temperature
- 1 1/4 cups pumpkin puree, ideally from a roasted winter squash
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon grated nutmeg
- 1/4 teaspoon ground allspice
- Pinch ground cloves
- 1 3/4 cups all-purpose flour
- 1 to 2 tablespoons raw pepitas, for garnish (optional)

Generously grease a loaf pan with butter or oil spray.

Preheat the oven to 350 F.

Place the oil and 1 cup of the sugar in the bowl of a food processor or a stand mixer with a paddle attachment. (Plan B: You can do this by hand with a large balloon whisk.)

Mix until well blended and creamy, scraping the sides of the bowl as needed.

Add the eggs, one at a time, blending until the mixture is thick and somewhat viscous.

KOD's Kitchen Notes

Set aside about 2 hours to roast, including time to cool. This can be done a day or two in advance.

A 4-pound winter squash yields about 3 cups flesh. That means there's more than enough for two batches (or freeze for later).

The final dusting of cinnamon sugar before bake time is a trick borrowed from Deb Perlman, the brains behind the long-running blog Smitten Kitchen; it's a simple extra step that adds a sparkle to the homiest of quick breads.

Add the pumpkin puree, mixing until just incorporated.

Pour the baking powder, baking soda, salt, 1 teaspoon of the cinnamon, nutmeg, allspice, and cloves directly on top of the batter. Mix until just incorporated (If you are using a food processor, one or two “pulses” should do.)

Gradually add the flour, also mixing ever so gently (it’s OK if a few flour specks remain).

Pour batter into greased loaf pan.

In a small bowl, stir together the remaining 2 teaspoons of sugar and 1/2 teaspoon of cinnamon. Sprinkle all over the top of the batter. Decorate with pepitas, if using.

Place in the preheated oven and bake until a skewer inserted in a few places comes out clean, 60 to 65 minutes.

Let the cake cool for at least 15 minutes before gently tipping out of pan. Cool completely before serving.