

# THE OLYMPIA KITCHEN

Featured in *The JOLT*  
October 30, 2023



**JOLT**  
The Journal of  
Olympia, Lacey  
& Tumwater

Recipe: ***Easy Autumn Pumpkin Bread***

By Shannon Beigert

## Ingredients

- 3 cups of sugar
- 4 beaten eggs
- 1 cup of oil ( I prefer coconut oil for baking, but any vegetable oil will work)
- 1-1/2 tsp. salt
- 1 tsp. pumpkin pie spice
- 1 tsp. nutmeg
- 1/8 tsp. ground cloves
- 2/3 cup buttermilk (water or milk can be substituted but I always use buttermilk when baking)
- 2 cups processed pureed **pumpkin** (canned works fine, right out of the can)
- 3-1/2 cups of flour
- 2 tsp. Baking soda

**Preheat** your oven to 350 degrees. Spray or oil two loaf pans.

**Mix** the sugar, eggs, oil (if using coconut oil, melt it first so that it is liquid), salt, pumpkin pie spice, nutmeg, cloves and buttermilk in a large bowl. Add in the processed pumpkin, mixing well. Add the flour and baking soda, incorporating all ingredients together. I always hand mix this recipe. This will result in a fairly thick batter. Place the batter into loaf pans.

**Bake** for 1 hour or until completely done. Let it rest for 10 minutes before removing from loaf pans.

Look for more recipes that make use of seasonal and locally produced ingredients every week in The JOLT. Suggestions? Compliments? Photos? Email [shannon@theJOLTnews.com](mailto:shannon@theJOLTnews.com)