

Cinnamon Swirl Pumpkin Bread

Poetry & Pies

prep time: 15-20 minutes

bake time: 40-50 minutes

total time: 1 hour, 10 minutes

servings: about 12



Ingredients

for the cinnamon swirl

- $\frac{1}{3}$ cup (67g) sugar
- 2 tablespoons (16g) [ground cinnamon](#) (can sub pumpkin spice)

for the pumpkin spice streusel

- 1 cup (136g) flour
- $\frac{2}{3}$ cup (133g) packed light brown sugar
- 1 tablespoon (8g) [pumpkin pie spice](#)
- $\frac{1}{2}$ cup (1 stick or 113g) salted butter, cold and cut into small cubes (add a pinch of salt if using unsalted butter)

for the pumpkin bread

- 1 $\frac{2}{3}$ cups (227g) all-purpose flour, spooned and leveled
- 1 $\frac{1}{2}$ teaspoons (6g) baking powder
- $\frac{1}{2}$ teaspoon (3g) salt
- 1 tablespoon (8g) [pumpkin pie spice](#)
- 1 teaspoon (3g) [ground cinnamon](#) (optional—I like a little extra cinnamon)
- 1 cup (about 240g) plain pumpkin puree* (weight varies by brand)
- 1 tablespoon (13g) [pure vanilla extract](#)
- 2 large eggs, room temperature
- 4 tablespoons (56g) avocado or vegetable oil
- 4 tablespoons (56g) melted unsalted butter
- $\frac{1}{2}$ cup (100g) granulated sugar
- $\frac{1}{2}$ cup (100g) packed brown sugar (light or dark will work)

Instructions

1. Preheat your oven to 350F/175C (375F/190C if at high altitude, but bake for less time). Grease and flour an [8x4 loaf pan](#) (see note below for making in a [9x5 pan](#)). If it's prone to sticking, you can line it with [parchment](#) as well.

make the cinnamon swirl

2. In a small bowl, stir together the cinnamon and sugar for the swirl. Set aside.

make the streusel

3. In a medium bowl, whisk together the flour, sugar, and pumpkin spice. Add the butter cubes and use your fingers or a pastry blender to break up the butter. You want to make sure all of the flour is coated in butter, but don't let it become a paste.

make the pumpkin bread batter

4. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
5. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and spices. Set aside.
6. In a large bowl (or using a stand mixer and paddle attachment), whisk the pumpkin puree together with the vanilla, eggs, and oil until well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).
7. Add the sugar and brown sugar to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
8. Add the flour mixture and stir gently until fully combined. I try to mostly fold it in. *(If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl the pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle part.)* It may still have some lumps in it, but it shouldn't look separated, chunky, or dry in spots.
9. Pour about ½ of your batter into your prepared pan. Sprinkle the cinnamon swirl mixture over this, avoiding the edges to ensure a tight seal around the swirl (otherwise the bread could split when cut). Gently spoon the rest of the batter over the swirl and smooth out. Sprinkle the streusel mixture evenly on top and gently press it in slightly.

10. Bake for 40-50 minutes (longer if using a 9x5 pan), until golden on top and a toothpick inserted in the middle comes out with some moist crumbs. Check early so it doesn't over bake--you don't want the toothpick coming out completely clean. If it starts to brown too quickly, tent the pan loosely with foil. Let cool in pan at least 30 minutes before cutting and serving.

Enjoy with your morning coffee!

Store leftovers in an airtight container or simply keep in the pan and cover well with plastic wrap or foil.

**If your pumpkin puree is especially loose/wet (more like applesauce than mashed potatoes), you can either blot it a bit with a paper towel to remove some of the excess moisture or add 2 tablespoons more flour.*

For a 9x5 loaf pan, the swirl and streusel can remain the same and the batter will be increased by 50%, seen below:

- 2 ½ cups (340g) all-purpose flour, spooned then leveled
- 2 ¼ teaspoons (9g) baking powder
- ¾ teaspoon (4g) salt
- 1 ½ tablespoons (12g) [pumpkin pie spice](#)
- 1 ½ teaspoons (4g) [ground cinnamon](#)
- 1 ½ cups (about 360g) plain pumpkin puree
- 1 ½ tablespoons (19g) [pure vanilla extract](#)
- 3 large eggs, room temperature
- 6 tablespoons (84g) avocado or vegetable oil
- 6 tablespoons (84g) melted butter
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) brown sugar