

PUMPKIN ESPRESSO BREAD

(from [Baker Street](#))

for the loaf:

¾ cup (150 grams) brown sugar, packed
1 cup (245 grams) canned pumpkin puree
½ cup (118 ml) vegetable oil
¼ cup (59 ml) milk
2 large eggs
1 teaspoon vanilla extract
1½ cups (188 grams) all-purpose flour
1½ teaspoons baking soda
1 tablespoon espresso powder
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon ground cloves
½ teaspoon salt

for the topping:

½ cup hazelnut, chopped roughly
3 tablespoons brown sugar, packed
½ teaspoon espresso powder
½ teaspoon ground cinnamon

Heat oven to 350F and generously grease a 9 x 5-inch loaf pan.

Prepare the topping by combining all ingredients in a small bowl, and set aside.

In a medium bowl, combine flour, baking soda, espresso powder, spices, and salt. Reserve. In a large mixing bowl, whisk together the brown sugar, pumpkin puree, oil, milk, eggs, and vanilla extract. Gently fold in the flour mixture and spread the batter evenly into prepared pan.

Sprinkle the espresso topping evenly over the pumpkin batter. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool before cutting and serving.