

MAPLE GLAZED PUMPKIN BREAD

(from [*The View from Great Island*](#))

for the pumpkin bread:

2 large eggs
1 cup pumpkin puree (NOT pumpkin pie filling)
1/2 cup vegetable oil
1 cup sugar
1/2 tsp ground ginger
1/2 tsp ground cinnamon
1/4 tsp ground cloves
1/4 tsp ground nutmeg
1 1/2 cups all-purpose flour
1/2 tsp salt
1 tsp baking soda

for the maple glaze:

1 1/2 cups confectioner's sugar, sifted
4 tbs maple syrup (more or less)
1/4 tsp maple extract (optional)

Set oven to 350F.

Spray a non-stick standard loaf pan with cooking spray and line the pan with a sheet of parchment paper with long ends to help remove the bread later.

Whisk the eggs in a large mixing bowl. Whisk in the pumpkin, oil, sugar, and spices. Stir in the flour, baking soda and salt and mix until combined. Turn the batter into the pan and even out.

Bake until a toothpick comes out without wet batter clinging to it, about 50 minutes. Let the loaf cool almost to room temperature before glazing.

To make the glaze, whisk together the sugar with enough maple syrup to make a thick, spreadable glaze. Keep whisking until all the little lumps are dissolved. Whisk in the extract, if using. Spread thickly onto the cooled bread.