

Cleo Coyle's Perfect Pumpkin Bread

Text and photos (c) by Alice Alfonsi
who writes [The Coffeehouse Mysteries](#) as
[Cleo Coyle](#) with her husband, Marc Cerasini.

Cinnamon and nutmeg are traditional in pumpkin bread, but our recipe also layers in earthy-sweet maple syrup and brown sugar. Both combine with the vanilla to create a delightful note of caramel. To quote our coffeehouse manager Clare Cosi, "The trick to baking up an excellent quick bread is not unlike the secret to a good relationship: keep the structure strong enough to prevent it all from falling apart—without sacrificing tenderness." Marc and I work on that delicate balance every day, just as our amateur sleuth Clare does with her new fiancé, NYPD Detective Mike Quinn. As for this bread, our readers may recognize it from our recent bestselling Coffeehouse Mystery [DEAD COLD BREW](#). (To see more recipes from the book, [click here](#).) The bread bakes up wonderfully with great structure as well as layers of delicious flavor. It's perfect for gifting, too. May you eat with joy! ~ Cleo

Makes one 9-by-5-inch loaf

Ingredients:

- 2 extra-large eggs
- ½ cup vegetable oil
- 1/3 cup pure maple syrup
- 1 cup light or dark brown sugar, firmly packed and free of lumps!
- 1 teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1½ teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon table salt
- 1½ cups pumpkin puree* (most of a 15-ounce can)
- 2 cups all-purpose flour
- (optional) ½ cup finely chopped pecans or walnuts



PHOTO BY CLEO COYLE

A collage of promotional images for Cleo Coyle's books and recipes. It includes a book cover for 'Shot in the Dark', a book cover for 'Dead Cold Brew', and several photos of baked goods like bread and scones. Text overlays include 'Click for Free Recipe Guide!' and 'Read the Coffeehouse Mysteries by Cleo Coyle'. The collage also features a quote from 'Library Journal' and a link to the author's website.

Free Recipe Guide to
Cleo's new culinary mystery
Shot in the Dark:
[click here.](#)

**Pumpkin puree can be homemade or canned. If using canned, be sure to use 100% pureed pumpkin and not "pumpkin pie filling."*



Step 1—Make Batter: First preheat your oven to 350° F. Coat bottom and sides of a 9-by-5-inch loaf pan with cooking spray or grease the pan with oil or butter. With a fork or whisk, beat eggs in a mixing bowl. Whisk in oil, maple syrup, and brown sugar. Whisk in vanilla, cinnamon, nutmeg, baking powder, baking soda, and salt. Finally, whisk in the pumpkin puree and blend well. Switching to a rubber spatula (or spoon), stir in flour until a lumpy batter forms. Be sure all the raw flour is well incorporated into the batter, but do not overmix. If adding nuts, fold in now. Pour batter into prepared loaf pan. Even off the top and bang the pan a few times on the counter (to remove air bubbles). Allow the pan to sit undisturbed for 10 minutes before baking.



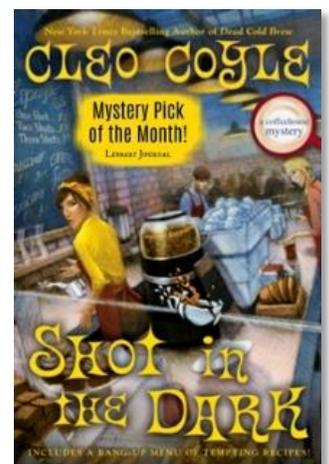
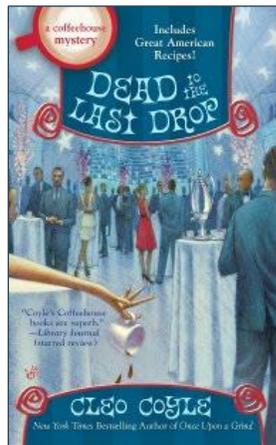
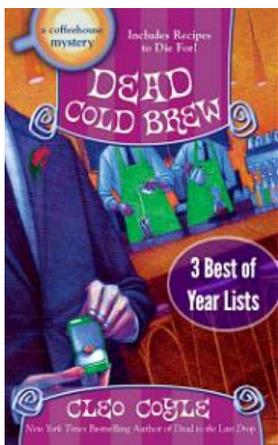
Step 2—Bake: After about 50 minutes baking in your well-preheated 350° F oven, test for doneness by inserting a toothpick deep into the center of the bread. If it comes out with wet batter clinging to it, place aluminum foil over the top of the pan to prevent overbrowning and continue baking 5 minutes at a time, testing until toothpick comes out clean or with only a few moist crumbs clinging to it.



Step 3—Cool and slice: Bread should cool for at least 10 minutes before removing from the pan. If your pan is nonstick, it should come out easily. Otherwise, run a knife around the pan edges. Before slicing, cool bread for another 15 minutes or you may risk crumbling the slices. Slice gently using a serrated knife. Delicious plain or with a spread of butter or whipped cream cheese.

Eat with joy! —Cleo

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



[Dead Cold Brew](#)

A National Bestseller

Free Recipe Guide [here](#).

[Dead to the Last Drop](#)

Clare goes to Washington!

Free Recipe Guide [here](#).

New! [Shot in the Dark](#)

*Starred Review –Library Journal

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