

Special Pumpkin Bread

An excellent pumpkin bread made with instant coconut pudding.

Recipe by Purificacion Mora | Created on **Mar 10, 2022**

Ingredients

- 1 ¼ cups vegetable oil
- 2 cups pumpkin puree
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 (3.5 ounce) packages instant coconut cream pudding mix
- 1 teaspoon baking soda
- 5 eggs
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup chopped walnuts

Directions

- In a large bowl, mix together oil, pumpkin, sugars, pudding mixes, cinnamon, and salt. Slightly beat the eggs, and mix into the batter. Mix in flour and baking soda until just combined. Stir in nuts, if desired. Spread batter into two greased and floured 9 x 5 inch loaf pans.
- Bake at 325 degrees F (165 degrees C) for 1 hour, or until a tester inserted in the center comes out clean.

Nutrition Facts

Serving: **2 loaves** | Calories: **292.3 kcal** | Carbohydrates: **35.3 g** | Protein: **3.4 g** | Saturated fat: **2.3 g** | Cholesterol: **38.8 mg** | Sodium: **301.8 mg** | Fiber: **1.6 g** | Sugar: **23.4 g**

Categories

Breakfast and Brunch Recipes

Breakfast Bread Recipes