



Pumpkin Bread

This flavorful whole grain-rich pumpkin bread is a nutritious and delicious treat perfect for breakfast, lunch or a snack.

Preparation Time: 30 minutes

Cook Time: 35 minutes

NSLP/SBP Crediting Information:

1 piece (2" x 3 ¾") provides 1 oz eq grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Whole-wheat flour	15 ½ oz	3 ½ cups	1 lb 15 oz	1 qt 3 cups	1 Preheat the oven to 350 °F for conventional or 325 °F for convection. Combine flours, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger in a mixing bowl. Stir well. Set aside for step 4.
Enriched bread flour	14 ½ oz	3 ¼ cups	1 lb 12 oz	1 qt 2 ½ cups	
Baking powder		1 Tbsp		2 Tbsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Baking soda		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Salt		2 tsp		1 Tbsp 1 tsp	
Cinnamon, ground		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Nutmeg, ground		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ginger, ground		2 Tbsp		4 Tbsp	
Pumpkin, canned	1 lb 14 oz	3 ½ cups	3 lbs 12 oz	1 qt 3 cups	2 Combine the pumpkin, brown sugar, and oil in the bowl of a stand mixer and beat with the paddle attachment at medium-high speed for 2 minutes.
Brown sugar	1 lb	2 cup	2 lb	1 qt	
Canola oil	12 oz	1 ⅓ cup	1lb 8 oz	2 ⅔ cups	
Eggs, frozen whole eggs, thawed	1 lb	8 eggs	2 lb	16 eggs	3 Add eggs and vanilla, and continue beating on medium speed until the eggs are incorporated.
Vanilla extract		1 Tbsp 1 tsp		2 Tbsp 2 tsp	4 Add dry ingredients and mix on medium-low speed just until the dry ingredients are incorporated. Do not overmix.
					5 Pour batter (about 3 lb 5 oz or 1 qt 2 cups) into a half steam table pan (12" x 10" x 2 ½") lightly coated with pan release spray. For 50 servings, use 2 half steam table pans. For 100 servings, use 4 half steam table pans.
					6 Bake until golden brown: Conventional oven: 350 °F for 30-35 minutes. Convection oven: 325 °F for 25-30 minutes.
					7 Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (2" x 3 ¾").

**NUTRITION INFORMATION**

1 piece (2" x 3 ¾")

NUTRIENTS **AMOUNT****Calories** **167****Total Fat** **7 g**

Saturated Fat 0 g

Cholesterol **25 mg****Sodium** **149 mg****Total Carbohydrate** **23 g**

Dietary Fiber 2 g

Total Sugars 9 g

Added Sugars included N/A

Protein **3 g**

Vitamin A 2702 IU

Vitamin C 0 mg

Calcium 36 mg

Iron 1 mg

N/A=no information available

NOTES

Cooking Process #2: Same Day Service.

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

YIELD/VOLUME**50 Servings**

About 7 lbs

About 3 qt/2 half steam
table pans (12" x 10" x 2 ½").**100 Servings**

About 14 lbs

About 1 gal 2 qt/4 half steam
table pans (12" x 10" x 2 ½").**Source:**

USDA Standardized Recipes Project - 2024

