

Belinda's Pumpkin Streusel Loaves

Ingredients

1 cup butter, softened
1 cup granulated sugar
1 cup firmly packed brown sugar
1 teaspoon vanilla extract
4 large eggs
1 15oz can pumpkin
2 cups all-purpose flour
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
1 teaspoon ground cinnamon
¾ teaspoon salt
¾ cup buttermilk

Oatmeal Streusel (recipe follows)

Preheat oven to 350 degrees. Spray 5 (5x3-inch) loaf pans with nonstick baking spray with flour.

In a large bowl, beat butter and next 2 ingredients at medium speed till fluffy. Add eggs, one at a time, beating well after each addition. Stir in pumpkin.

In a medium bowl, combine flour, and next 4 ingredients. Add to butter mixture, alternating with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pans. Sprinkle with Oatmeal Streusel.

Bake for 30 minutes or until a wooden pick inserted in center comes out clean. Let cool in pan for 10 minutes. Remove loaves from pans, and cool completely on wire racks.

Oatmeal Streusel (makes 1 cup)

Ingredients

¾ cup quick-cooking oats	¾ cup all-purpose flour
¾ cup firmly packed brown sugar	1 teaspoon ground cinnamon
¾ cup butter, cut into pieces	

In a bowl, combine first 4 ingredients. Using a pastry blender, cut in butter until mixture is crumbly.

