

The Pumpkin Bread Baking Planner

A printable companion to Super Moist Pumpkin Bread

Print this planner and keep it in your baking binder. It gives you the shopping list, the spice-blend ratios, exact pan sizes and bake times, and a set of gift tags — everything you need to bake this loaf all autumn without scrolling back through the article.

Shopping List

Section	Item	On hand?
Produce	Pumpkin puree — 1 can (15 oz) or 2 cups homemade	
Pantry	All-purpose flour (2 cups)	
Pantry	Granulated sugar (1 cup)	
Pantry	Light brown sugar (3/4 cup, packed)	
Pantry	Baking soda (1 tsp)	
Pantry	Baking powder (1/2 tsp)	
Pantry	Fine salt (3/4 tsp)	
Pantry	Ground cinnamon (2 tsp)	
Pantry	Ground ginger, nutmeg, cloves, allspice	
Fridge	Eggs (4 large, room temperature)	
Fridge	Butter or neutral oil (1/2 cup)	
Fridge	Buttermilk or plain yogurt (1/4 cup)	
Optional	Pecans or walnuts (3/4 cup)	
Optional	Vanilla extract (2 tsp)	

Spice Blend Card

Mix this once and keep it in a small jar. It is the ratio that makes the loaf taste like autumn rather than like plain cake.

Spice	In the loaf	Batch to keep
Ground cinnamon	2 tsp	6 tbsp
Ground ginger	3/4 tsp	2 1/4 tsp
Ground nutmeg	1/2 tsp	1 1/2 tsp
Ground cloves	1/8 tsp	3/8 tsp
Ground allspice	1/4 tsp	3/4 tsp

Cloves are the loudest note here. Measure them, never pour from the jar — twice the cloves makes the loaf taste medicinal.

Pan Sizes and Bake Times

Pan	Fill	Oven	Time
9 x 5 inch loaf pan	full batch	350 F / 175 C	60 – 70 min
8 x 4 inch loaf pan	full batch, bake on a tray	325 F / 165 C	75 – 85 min
Three mini loaf pans (5 x 3)	full batch, divided	350 F / 175 C	35 – 45 min
12-cup muffin tin	full batch	375 F / 190 C	20 – 24 min
8 x 8 inch square pan	full batch	350 F / 175 C	35 – 40 min
Bundt pan (10 cup)	full batch	325 F / 165 C	50 – 60 min

Every oven runs a little hot or cold. Start checking five minutes before the earliest time and trust the skewer, not the clock.

Do-Ahead Timeline

Up to 1 month ahead	Roast and puree your own pumpkin or squash. Freeze the puree in 2-cup portions; thaw overnight in the fridge.
Up to 1 week ahead	Mix a jar of the spice blend above. Toast and chop the pecans; store them airtight at room temperature.
Night before	Set out the eggs and the butter so they come to room temperature — cold eggs make a lumpy batter that bakes unevenly.
Bake day	Line the pan with parchment, leaving an overhang on the long sides. Nothing else you do matters as much for clean removal.
Cooling	Cool in the pan for 15 minutes, then lift out by the parchment and finish on a rack. Slicing warm gives you a gummy crumb.

Doneness Check

- A skewer pushed into the centre comes out with a few moist crumbs — not wet batter, not bone dry.
- The centre springs back when you press it lightly with a fingertip.
- The internal temperature reads about 200 F / 93 C at the centre.
- The loaf has pulled away from the pan walls by a hair.
- It smells like toasted spice rather than raw batter.

Storage, Freezing and Gifting

Method	How	Keeps
Room temperature	Wrapped tightly in parchment then foil, or in an airtight tin	4 days
Refrigerator	Wrapped airtight; slice to serve, then bring to room temp	1 week
Freezer, whole loaf	Double-wrapped in foil, then a zip bag, air pressed out	3 months
Freezer, slices	Sliced, interleaved with parchment, in a zip bag	3 months
To reheat	One slice, wrapped in a damp paper towel, 20 seconds in the microwave	Serve at once

Gift Tags

Cut along the lines and tie one tag to each wrapped loaf with kitchen twine.

Baked for you on _____

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