

The Spiced Pumpkin Bread Baking Planner

A printable companion to Spiced Pumpkin Bread, Perfected

Print this planner and keep it in your baking binder. It holds the shopping list, the spice blend card, every pan size and bake time, the doneness checks, the mix-in amounts, a make-ahead timeline, a storage chart and a set of gift tags — everything you need to bake two loaves all autumn without scrolling back through the article.

Shopping List

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

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, and it is enough for three bakes.

Spice	In the batter	Batch to keep
Ground cinnamon	3 tsp	3 tbsp
Ground ginger	1 1/2 tsp	4 1/2 tsp
Ground nutmeg	1 tsp	1 tbsp
Ground cloves	1/4 tsp	3/4 tsp
Ground allspice (optional)	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	How to fill	Oven	Time
Two 9 x 5 inch loaf pans	Full batch, divided	350 F / 175 C	55 – 65 min
Two 8 x 4 inch loaf pans	Full batch; bake on a tray	325 F / 165 C	70 – 80 min
Four mini loaf pans (5 x 3)	Full batch, divided	350 F / 175 C	32 – 40 min
One 10-cup Bundt pan	Full batch	325 F / 165 C	50 – 60 min
24-cup muffin tin	Full batch	375 F / 190 C	18 – 22 min
One 9 x 13 inch sheet	Full batch, baked thin	350 F / 175 C	28 – 34 min

Fill any pan about two-thirds full, and start checking five minutes before the earliest time. 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 2 weeks ahead	Mix a jar of the spice blend above. It keeps about six months in a sealed jar out of the light.
Up to 1 week ahead	Toast and chop the nuts, and make the streusel — it freezes well. Store both airtight.
Night before	Blot the puree and set out the eggs so they come to room temperature. Cold eggs curdle the melted fat.
Bake day	Line each pan with a parchment sling that overhangs the long sides. Nothing else matters as much for clean removal.
Cooling	Ten minutes in the pan, then lift out by the parchment and finish on a rack before glazing.

Doneness Check

- A skewer into the centre comes out with a few moist crumbs — not wet batter, not bone dry.

- An instant-read thermometer reads about 200 F / 93 C at the centre.
- The centre springs back when you press it lightly with a fingertip.
- The loaf has pulled away from the pan walls by a hair.
- It smells like toasted spice rather than raw batter.

Mix-In Amounts (for two loaves)

Addition	Amount	Note
Toasted pecans or walnuts	1 1/2 cups, chopped	Toast 8 minutes at 350 F first
Chocolate chips	1 1/2 cups	Toss in a little flour so they do not sink
Dried cranberries	1 cup	Soak 10 minutes in hot water and drain
Crystallised ginger	1/3 cup, minced	The best upgrade in the whole list
Streusel topping	One recipe	Sprinkle before baking, not after
Pumpkin seeds	1/2 cup	Best scattered on top for crunch

Storage, Freezing and Gifting

Method	How	Keeps
Counter, whole loaf	Parchment, then foil, then a zip bag	5 – 7 days
Counter, cut loaf	Press cling film against the cut face, then a zip bag	4 – 5 days
Fridge	Wrapped airtight; bring slices back to room temperature	2 weeks
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 revive a dry slice	Damp paper towel, 20 seconds in the microwave	Eat at once

Skip the fridge if you can. Cold is the fastest way to stale a quick bread — freeze the second loaf instead.

Bake Journal

Date	Pan used	Oven	Bake time	Verdict / change next time

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Gift Tags

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

Baked for you on _____

Baked for you on _____

Baked for you on _____

Baked for you on _____

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