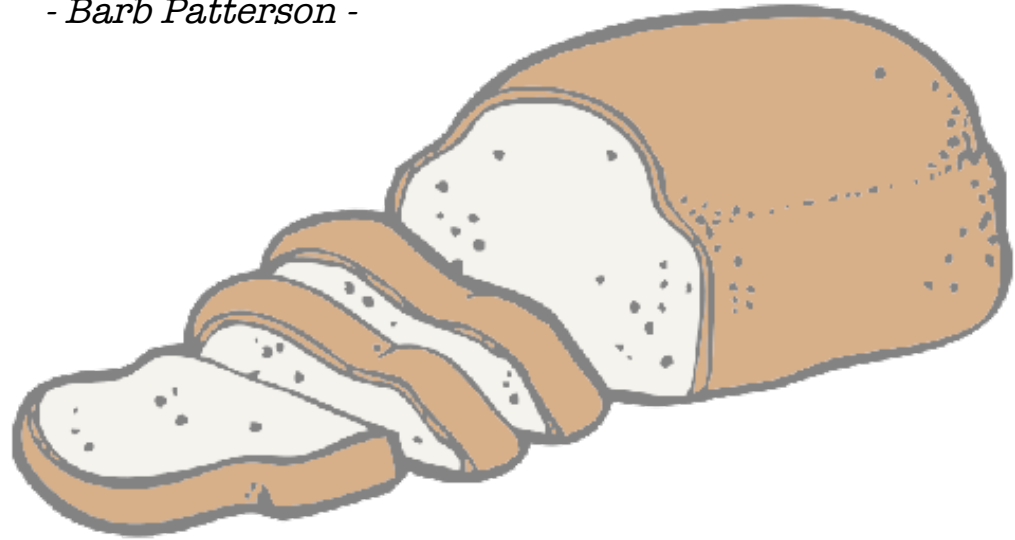


PUMPKIN BREAD

- Barb Patterson -

Ingredients

- 3 cups canned pumpkin puree
- 1 ½ cups vegetable oil
- 2 cups white sugar
- 2 cups light brown sugar
- 6 eggs
- 4 ¾ cups all-purpose flour
- 1 ½ teaspoons baking powder
- 1 ½ teaspoons baking soda
- 1 ½ teaspoons salt
- 1 ½ teaspoons ground cinnamon
- 1 ½ teaspoons ground nutmeg
- 1 ½ teaspoons ground cloves



Directions

- ❖ Preheat oven to 350 degrees. Grease and flour three 9x5 inch loaf pans.
- ❖ In a large bowl, mix together the pumpkin, oil, sugar, and eggs. Combine the flour, baking powder, baking soda, salt, cinnamon, nutmeg and cloves; stir into the pumpkin mixture until well blended. Divide the batter evenly between the prepared pans.
- ❖ Bake in preheated oven for 45 minutes to one hour. The top of the loaf should spring back when lightly pressed.
- ❖ If using mini loaf pans, bake for half an hour.
- ❖ Can add raisins, mini chocolate chips, pecans or walnuts.