

RECIPE



PUMPKIN BREAD

INGREDIENTS:

1 1/2 cups	white sugar
1 cup	pumpkin puree
1/3 cup	vegetable oil
1/3 cup	water
2	large eggs
1 2/3 cup	all purpose flour
1/4 tsp	baking powder
1 tsp	baking soda
3/4 tsp	salt
1/2 tsp	ground cinnamon
1/4 tsp	ground cloves
1/8 tsp	ground nutmeg
1/3 cup	walnuts, chopped (optional)

DIRECTIONS:

Preheat oven to 350 degrees. Lightly spray a large non-stick loaf pan and set aside.

In a large bowl mix together the sugar, pumpkin puree, vegetable oil, water and eggs until thoroughly combined. In a another large bowl combine flour, baking powder, baking soda, salt, cinnamon, cloves and nutmeg. Take the dry mixture and add it to the wet ingredients. Combine well until batter is smooth. At this point you can fold in the chopped nuts if you are using. Pour the mixture into the loaf pan and bake for 55-60 minutes.

Remove from oven and let sit for about 10 minutes before taking it out of the loaf pan.

