

Heather's Pumpkin Bread

Courtesy of M&M Produce and In Our Grandmothers' Kitchens

Ingredients:

1-3/4 cups pumpkin puree
1 cup vegetable oil (I used canola)
2/3 cup water 3 cups sugar
4 eggs
3-1/2 cups flour
2 teaspoons baking soda
1-1/2 teaspoons salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1/2 teaspoon ginger

Instructions:

Preheat the oven to 350 degrees. Grease and flour 2 loaf pans.

In a large bowl, beat together the pumpkin, oil, water, and sugar. Beat in the eggs.

In a separate bowl whisk together the dry ingredients. Stir them into the pumpkin mixture JUST until blended. Pour the batter into the prepared pans.

Bake the bread until a toothpick inserted into the center comes out clean, about 1 hour and 15 minutes. Check the bread at the hour mark. If it is brown on the outside but still very soggy on the inside, reduce the heat to 325 degrees, and continue to check every 5 minutes until the toothpick test works. Remove the bread from the pans, and turn it onto racks to cool.

Makes 2 loaves.