

Pumpkin Spice Bread

A moist, sweet pumpkin quick bread with cinnamon and nutmeg

Yield:

2 loaves

Ingredients:

3 cups sugar

1 cup oil

3 eggs

2/3 cup water

2 cups pumpkin (or one, 15-ounce can)

1 cup chopped nuts, optional

3 cups flour

2 teaspoons cinnamon

1 1/2 teaspoons salt

1 teaspoon nutmeg

2 teaspoons baking soda

1 tablespoon baking powder

Instructions:

1. In a large mixing bowl, combine sugar, oil, and eggs. Stir in water and pumpkin (and nuts if using).
2. In a medium mixing bowl, combine remaining ingredients, whisking to mix well. Add to creamed mixture and beat until smooth.
3. Pour into two greased and floured 8×4-inch loaf pans. (You may use a different size pan, such as 9×5-inch, but loaves won't be as tall.)
4. Bake at 350 degrees for 90 minutes or until bread tests done. Cool for 10 minutes in the pan, then remove to wire racks and cover with a cloth until cool.



This recipe is from Tammy's Recipes.