

Pumpkin Bread



This recipe makes 2 loaves of pumpkin bread.

- 1 can (16 oz) Pure Pumpkin
- 1 $\frac{2}{3}$ cups sugar
- $\frac{2}{3}$ cup vegetable oil
- 2 teaspoons vanilla
- 4 eggs
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{2}$ teaspoon baking powder

Pumpkin Bread from Katie's Kitchen

Pre-heat your oven to 350°. Spray the bottom of your 2 loaf pans with cooking spray.

Mix together the pumpkin, sugar, oil, vanilla, and eggs in a large mixing bowl, then slowly stir in the remaining ingredients. No need to mess up another mixing bowl with only the dry ingredients...just make sure the dry ingredients are thoroughly incorporated (especially the baking soda and baking powder!).

Pour the mixture evenly into the 2 pans and bake for approximately 1 hour. You'll know when the pumpkin bread is ready because it *smells* ready. Plus you can jab a toothpick in there and make sure it comes out clean.

Let the loaves cool for a while before turning them out of the pans.