



Pumpkin Bread

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

20

Description

This bread actually tastes better after being frozen I make a dozen batches in September and give them as Christmas gifts

Ingredients

- - 3 ½ cups all-purpose flour - 2 teaspoons baking soda - 2 teaspoons salt - 1 teaspoon baking powder - 1 teaspoon ground nutmeg - 1 teaspoon ground allspice - 1 teaspoon ground cinnamon - ½ teaspoon ground cloves - 3 cups white sugar - 1 cup canola oil - 4 eggs
- beaten - 2 cups solid pack pumpkin puree - ? cup water

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease two loaf pans. In a medium mixing bowl
2. combine flour
3. baking soda
4. salt
5. baking powder
6. nutmeg
7. allspice
8. cinnamon and cloves. In a large bowl with an electric mixer
9. blend sugar
10. oil and eggs. Stir in pumpkin. Slowly blend the flour mixture into pumpkin mixture. While blending the mixture add water incrementally. Pour the batter into two prepared loaf pans. Bake in a preheated 350 degrees F (175 degrees C) oven for 90 minutes. Let cool for 10 minutes before removing from the pans.