

PUMPKIN BREAD
submitted by Kelly Morris

Ingredients:

15 oz. can of pumpkin

1 2/3 cup sugar

2/3 cup vegetable oil

2 tsp. vanilla extract

4 large eggs

2 cups all-purpose flour

1 cup whole wheat flour

2 tsp. baking soda

1 tsp. salt

1 tsp. ground cinnamon

1/2 tsp. ground nutmeg

1/2 tsp. ground cloves

1/2 tsp. baking powder

1/2 cup chopped pecans (optional)

-Preheat oven to 350°

-Grease the bottoms only of two loaf pans (1.5 quart/8.5X4.5X2.5 size) with shortening.

-In a large bowl, mix pumpkin, sugar, oil, vanilla and eggs with a mixer on low-medium speed until blended

-Slowly add all dry ingredients (except pecans) to the above mixture using a mixer on low speed until well blended.

-Stir in pecans.

-Pour mixture evenly into two loaf pans.

-Bake 1 hour to 1 hour 20 minutes until knife comes out clean.