

# Pumpkin Bread III

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4 eggs  
3 cups sugar  
1 cup salad oil  
2/3 cup ice water  
2 cups pumpkin  
3 1/2 cups flour  
1 1/2 teaspoons salt  
2 teaspoons baking soda  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon ground cloves  
1 cup broken nuts (optional)

Preheat the oven to 350 degrees.

In a bowl, beat the eggs. Add the sugar and salad oil. Mix well.

Add the cold water and pumpkin. Mix well.

Add the flour, salt, baking soda, cinnamon, nutmeg and cloves. Add the nuts, if using. Mix well.

Divide the mixture evenly among three greased small loaf pans or six mini-loaf pans.

Bake for 55 to 60 minutes or until a knife comes out clean.

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Per Serving (excluding unknown items): 6223 Calories; 244g Fat (34.8% calories from fat); 73g Protein; 954g Carbohydrate; 16g Dietary Fiber; 848mg Cholesterol; 6023mg Sodium. Exchanges: 23 Grain(Starch); 3 Lean Meat; 45 1/2 Fat; 40 Other Carbohydrates.