

# Pumpkin Bread IV

*Stephanie Sewell*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

**Yield: 3 loaves**

*3 cups flour*  
*3 1/2 cups sugar*  
*1 1/2 teaspoons cinnamon*  
*1 1/2 teaspoons nutmeg*  
*1 1/2 teaspoons salt*  
*2 teaspoons baking powder*  
*1 cup corn oil*  
*2/3 cup water*  
*4 eggs*  
*1 can pumpkin*

Preheat the oven to 350 degrees.

In a bowl, mix together the flour, sugar, cinnamon, nutmeg, salt and baking powder.

Add the corn oil, water, eggs and pumpkin. Mix well with a hand mixer.

Pour into three large greased and floured loaf pans (or six to seven mini loaf pans).

Bake for one hour (or less for the smaller pans).

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Per Serving (excluding unknown items): 6359 Calories; 243g Fat (33.9% calories from fat); 65g Protein; 1001g Carbohydrate; 14g Dietary Fiber; 848mg Cholesterol; 4475mg Sodium. Exchanges: 19 1/2 Grain(Starch); 3 Lean Meat; 45 1/2 Fat; 47 Other Carbohydrates.