

Pumpkin Bread V

Carol Carter - Sheppton, PA

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Yield: 1 loaf or 10 to 12 muffins

1 3/4 cups flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1 1/2 cups sugar
1/2 teaspoon salt
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1 teaspoon cinnamon
1/2 cup raisins or nuts
2 eggs, beaten
1/2 cup salad oil
1 cup pumpkin
1/3 cup water

Preparation Time: 15 minutes

Bake Time: 50 minutes

In a bowl, stir together the flour, baking powder, baking soda, sugar, salt, cloves, nutmeg and cinnamon. Add the raisins or nuts or both to the mixture.

In a separate bowl, mix the eggs, salad oil, pumpkin and water. Add to the flour mixture. Mix well.

Pour the batter into a greased bread pan.

Bake at 350 degrees for 45 to 50 minutes.

Per Serving (excluding unknown items): 3116 Calories; 122g Fat (34.7% calories from fat); 37g Protein; 479g Carbohydrate; 9g Dietary Fiber; 424mg Cholesterol; 1779mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 22 1/2 Fat; 20 Other Carbohydrates.