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# Pumpkin Pie Muffins or Bread

*Hank Marshall*

*Nettles Island Cooking in Paradise - 2014*

**1 cup oil**  
**4 eggs**  
**2 cups pumpkin pie mix**  
**3/4 cup water**  
**2 teaspoons vanilla**  
**1 cup raisins**  
**1 cup coarsely chopped nuts (pecans)**  
**3 1/2 cups flour**  
**1 teaspoon cinnamon**  
**1/2 teaspoon nutmeg**  
**1 teaspoon salt**  
**3 teaspoons baking soda**  
**3 cups sugar**

In a bowl, mix the dry ingredients together.

In another bowl, mix the wet ingredients together. Combine the dry ingredients with the wet ingredients. Mix well. Pour the batter into two greased and floured loaf pans (line the bottom with wax paper; grease and flour again) or seven mini loaf or muffin tins.

Bake at 350 degrees for one hour or until done. Check with a tester or a piece of dry spaghetti.

(The bread can be frozen for up to three months. Slice while still frozen. Spread with cream cheese. Top with a second slice of bread. Serve on a tray.)

Yield: 2 loaves or muffins

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 6610 Calories; 243g Fat (32.6% calories from fat); 75g Protein; 1054g Carbohydrate; 20g Dietary Fiber; 848mg Cholesterol; 6226mg Sodium. Exchanges: 22 Grain(Starch); 3 Lean Meat; 7 1/2 Fruit; 45 1/2 Fat; 40 Other Carbohydrates.*