

Luscious One-Bowl Pumpkin Bread

3 1/2 cups flour	3 cups sugar
2 teaspoons baking soda	1 cup oil
1 1/2 teaspoons salt	4 eggs
1 generous teaspoon nutmeg	2/3 cup water
1 generous teaspoon cinnamon	1-15 ounce can pumpkin
1/2 teaspoon ginger (optional)	1 cup pecans
1/2 teaspoon cloves (optional)	1 cup chopped dates (optional)

Mix dry ingredients in a large bowl. Mix moist ingredients well in a medium bowl. Pour liquid ingredients into dry ingredients and mix together until blended. Spray two 9 1/2 inch by 5 1/2 inch loaf pans with cooking spray with flour or prepare 36 muffin cups with paper liners. Bake at 350° for about 60 minutes for loaves or about 20 to 25 minutes for muffins.

Yield: 2 loaves or 36 muffins If desired, these may be topped with Pecan Crumble before baking or served with Cream Cheese Spread.

Pecan Crumble

2/3 cup flour	1/8 teaspoon salt
1/3 cup light brown sugar	1/2 cup chopped pecans
1/4 teaspoon ground cinnamon	1/4 cup (1/2 stick) cold butter, cut up
1/8 teaspoon ground nutmeg	

In a medium sized bowl, brown sugar, spices, salt and pecans. Work in butter with your fingertips until crumbs are formed. Set aside until batter is mixed, then fill prepared cups 2/3 full. Top batter with crumb topping and bake as directed.

Cream Cheese Spread

4 ounces cream cheese	2 tablespoons milk
1/4 cup powdered sugar	1/2 teaspoon vanilla

In a small mixing bowl, blend softened cream cheese and powdered sugar. Add milk and vanilla; stir until smooth. Place in serving bowl and sprinkle top lightly with cinnamon or pumpkin pie spice, if desired, to garnish.

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Junior-Bread and Cereal