

PUMPKIN BREAD

Ingredients:

3½ cups all-purpose flour
3 cups sugar
2 teaspoons baking soda
1½ teaspoons salt
1 tablespoon ground cinnamon
1 tablespoon ground nutmeg
½ teaspoon ground ginger
1 can (18 ounces) pumpkin pie mix
1 cup vegetable oil
⅔ cup water
4 eggs slightly beaten

Directions:

Combine dry ingredients; stir well. Add pie mix, oil, water, and eggs; beat 2 minutes at medium speed of electric mixer.

Spoon batter into 2 greased and floured 9x5x3 inch loaf pans. Bake at 350 degrees for 1 hour and 40 minutes or until wooden tooth pick inserted in center comes out clean. Cool 10 minutes; remove from pans and cool completely.

Yield: 10 servings

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