

Pumpkin Bread (Janice's)



OVEN - 350 degrees F

Grease and flour two 9 x 5 - inch loaf pans or seven mini loaf pans

Bake 1-½ hours for large loaves or 25 minutes for mini loaves

[My Patchwork Quilt](#)

Ingredients

- 3 cups sugar
- 1 cup salad oil
- 4 eggs, beaten
- 1 can (16 oz) pumpkin
- $\frac{2}{3}$ cup water
- 3-½ cups flour
- 2 teaspoons soda
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{8}$ teaspoon pumpkin pie spice

Preparation

1. Preheat oven to 350 degrees F.
Grease and flour two 9 x 5 - inch loaf pans or seven mini loaves.
2. Cream sugar and oil together.
3. Add eggs and pumpkin; mix well.
4. Sift together the dry ingredients.
5. Add the dry ingredients alternating with the water.

6. Pour into pans. Bake 1-½ hours for the large loaves or 25 minutes for the mini loaves.
7. Let stand 10 minutes. Removes from pans and cool on wire racks.
8. Loaves freeze well.