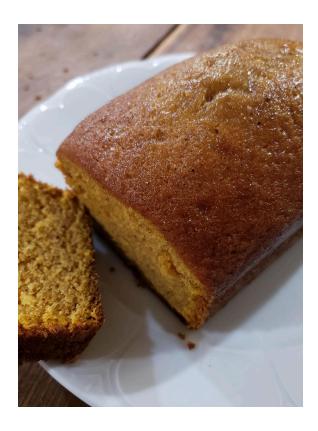
Pumpkin Bread (Janice's)



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
- 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
- ½ teaspoon cloves
- 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.