Orange Pumpkin Bread

A Bountiful Kitchen

2 eggs, beaten

1 1/2 cup sugar

1/2 cup vegetable oil

1 cup pumpkin, canned

1/4 cup water

3 tablespoon orange juice frozen concentrate, softened

1 3/4 cup flour

1 1/2 teaspoon soda

1/2 teaspoon baking powder

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

3/4 teaspoon salt

optional ingredients:

½ cup nuts

½ cup golden raisins and ½ cup Craisins or dried cherries

1 cup chocolate chips

tossed with 2 tablespoons flour, to prevent sinking to bottom of pan

Beat eggs and sugar together, mix in oil. Add pumpkin, water and orange juice concentrate. Combine all dry ingredients in bowl. Blend wet and dry ingredients together. Add any optional ingredients.

Pour batter into greased and floured loaf pans. I line the bottom of pans with wax or parchment paper. Bake at 325 for 50 minutes or until done.

Makes 2-3 medium loaves.