

Carrot Pineapple Bread

~Florence Jansen

Combine:

3 beaten eggs	1 cup oil
2 tsp vanilla	2 C sugar
2 C shredded carrots	1 small can crushed pineapple with juice

Sift together and add:

3 C flour	1 tsp baking soda
1 tsp salt	1 tsp cinnamon

Add 1/2 C chopped nuts.

Bake in 2 8x5 loaf pans, greased and floured, for 1 hour and 25 minutes at **325 degrees**.

Pumpkin Oatmeal Chocolate Chip Bread

~adapted from Florence Jansen

3 eggs	1 1/4 C sugar
1 C pumpkin	1/2 C oil
1/3 C water	

Dry ingredients:

1 tsp salt	1 3/4 C flour
3/4 tsp baking soda	2 tsp cinnamon
1 tsp nutmeg	1 C oatmeal
12 oz chocolate chips	

Beat eggs till frothy. Add sugar gradually, beat till thick and lemon colored. Stir in pumpkin, oil and water. Blend well. Mix and sift dry ingredients. Add gradually to pumpkin mixture, blending well.

Stir in oats and chips. Pour into 2 well greased and floured 8x5" loaf pans.

Bake at 350 degrees for about 40-50 minutes or until loaf springs back to touch.

Dust with powdered sugar if desired.