

Pumpkin Gingerbread



Wonderfully flavorful and fragrant bread for the holidays.

By frosty

Prep: 15 mins

Cook: 45 mins

Total: 1 hr

Servings: 24

Yield: 2 - 9x5 inch loaves



Ingredients

3 cups sugar
1 cup vegetable oil
4 large eggs
 $\frac{2}{3}$ cup water
1 (15 ounce) can pumpkin puree
2 teaspoons ground ginger
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground cloves
3 $\frac{1}{2}$ cups all-purpose flour
2 teaspoons baking soda
1 $\frac{1}{2}$ teaspoons salt
 $\frac{1}{2}$ teaspoon baking powder

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

Step 2

In a large mixing, combine sugar, oil and eggs; beat until smooth. Add water and beat until well blended. Stir in pumpkin, ginger, allspice cinnamon, and clove.

Step 3

In medium bowl, combine flour, soda, salt, and baking powder. Add dry ingredients to pumpkin mixture and blend just until all ingredients are mixed. Divide batter between prepared pans.

Step 4

Bake in preheated oven until toothpick comes out clean, about 1 hour.

Nutrition Facts

Per Serving:

262.6 calories; protein 3.2g 6% DV; carbohydrates 40.7g 13% DV; fat 10.2g 16% DV; cholesterol 31mg 10% DV; sodium 313.1mg 13% DV.

