

PUMPKIN BREAD

1 loaf | 15 min prep | 2.5 hr total

SUPPLIES

9-by-5-inch loaf pan
2 mixing bowls
Pam spray

INGREDIENTS

1 $\frac{3}{4}$ cup flour
1 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup canola oil
2 eggs
1 15oz can pumpkin
1 tsp salt
1 tsp baking soda
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp nutmeg
 $\frac{1}{2}$ tsp allspice
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{4}$ tsp cloves
 $\frac{1}{3}$ cup water

DIRECTIONS

1. Preheat oven to **350° F** and spray pan with **Pam** and dust with **flour**
2. In larger mixing bowl, whisk the **sugar** and **oil**. Then whisk in **eggs** and **pumpkin**.
3. In smaller mixing bowl, mix the **flour**, **salt**, **baking soda**, **baking powder**, **nutmeg**, **allspice**, **cinnamon**, and **cloves**.
4. Add half of the dry ingredients to the larger bowl then mix. Repeat with remaining half. Then add **water** and mix.
5. Pour mixture into pan. Bake for **1 hour**. After 1 hour, turn oven off and leave pan in oven for **15 minutes**. Then remove from oven and let cool for **1 hour**.