**Pumpkin Bread**

Feeds 24

**Ingredients**

2 1/2 cups all-purpose flour  
2 cups whole-wheat flour, preferably white whole-wheat (see Tip)  
1 tablespoon baking powder  
2 teaspoons baking soda  
2 teaspoons salt  
2 large eggs  
2 large egg whites  
2 cups packed light brown sugar  
3 cups canned unseasoned pumpkin puree  
1/2 cup canola oil

**Directions**

1. Preheat oven to 350°F. Coat two 9-by-5-inch loaf pans with cooking spray.

2. Stir all-purpose flour, whole-wheat flour, baking powder, baking soda and salt in a large bowl. Whisk eggs, egg whites, brown sugar, pumpkin and oil in another large bowl. Add the pumpkin mixture to the dry ingredients and mix until just combined. Scrape the batter into the prepared pans and smooth the tops.

3. Bake the loaves until the tops are golden brown and a cake tester inserted in the center comes out clean, 50 to 60 minutes. Cool in the pans for 10 minutes. Turn the loaves out onto a wire rack to cool completely.

Tip: Whole-wheat pastry flour is milled from soft wheat. It contains less gluten than regular whole-wheat flour and helps ensure a tender result in delicate baked goods while providing the nutritional benefits of whole grains. Find it at large supermarkets and natural-foods stores. Store in an airtight container in the freezer.

<http://www.kitchendaily.com/recipe/pumpkin-bread-153941?wwu=3>