



Downeast Maine Pumpkin Bread

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Prep
15 m

Cook
50 m

Ready In
1 h 5 m

Recipe By: Laurie Bennett

"This is a great old Maine recipe, moist and spicy. The bread actually tastes even better the day after it is baked. Great for holiday gift giving!"

Ingredients

1 (15 ounce) can pumpkin puree	2 teaspoons baking soda
4 eggs	1 1/2 teaspoons salt
1 cup vegetable oil	1 teaspoon ground cinnamon
2/3 cup water	1 teaspoon ground nutmeg
3 cups white sugar	1/2 teaspoon ground cloves
3 1/2 cups all-purpose flour	1/4 teaspoon ground ginger

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7x3 inch loaf pans.
- 2 In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.
- 3 Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.

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