

Really Good Pumpkin Bread

We have included a Recipe card and Gift tags just in case you would like to share your freshly baked goods with a friend.

Print on cardstock or heavyweight paper then cut apart.

The pumpkin bread can be wrapped and stored in the freezer for 2-3 months.

Really Good Pumpkin Bread

Ingredients:

1 cup vegetable oil • 3 cups sugar • 4 eggs • 1 ½ tsp. salt • 1 tsp. ground cloves
1 tsp. ground nutmeg • 1 tsp. ground cinnamon • 2/3 cup hot water
2 tsp. baking soda • 2 cups canned pumpkin • 3 ½ cups all-purpose flour
1 cup chopped pecans (optional) • ½ tsp. grated fresh ginger root (optional)

Heat oven to 350° F. In a large bowl, combine oil and sugar. Add eggs, one at a time, beating well after each addition. Beat in salt, cloves, nutmeg, and cinnamon. Blend 2/3 cup hot water into baking soda; stir into batter. Add pumpkin and flour. Fold in optional nuts and ginger root. Bake in 3 greased and floured loaf pans for 1 hour or until done. You can also use 6 small loaf pans, perfect for gifts.
Fill pans ½—¾ full, when baked it will rise.



A Gift for You

To:

From:



A Gift for You

To:

From:



A Gift for You

To:

From:

