

Spiced Pumpkin Bread



Submitted by: Tammy
Neubauer
Rated: 5 out of 5 by 8
members

Prep Time: 10
Minutes
Cook Time: 50
Minutes

Ready in: 1 Hour
Yields: 48
servings

"This pretty quick bread is the only thing my kids will eat when they don't feel good," writes Tammy Neubauer from Ida Grove, Iowa."

INGREDIENTS:

| | |
|------------------------------|-------------------------------------|
| 3 1/2 cups all-purpose flour | 1 teaspoon ground cinnamon |
| 3 cups sugar | 1/2 teaspoon ground cloves |
| 2 teaspoons baking soda | 4 eggs |
| 2 teaspoons salt | 1 (15 ounce) can solid pack pumpkin |
| 2 teaspoons ground allspice | 3/4 cup vegetable oil |
| 1 teaspoon baking powder | 2/3 cup water |
| 1 teaspoon ground nutmeg | |

DIRECTIONS:

1. In a large bowl, combine the dry ingredients. In another bowl, combine the eggs, pumpkin, oil and water; mix well. Stir into dry ingredients just until moistened. Pour into three greased 8--in. x 4-in. x 2-in. loaf pans.
2. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.