

Easy Pumpkin Spice Bread

Ingredients:

3 1/2 cups all purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon baking powder
1/2 teaspoon cloves
1/2 teaspoon allspice
1 cup granulated sugar
1 cup brown sugar
4 eggs, lightly beaten
1/2 cup water
1 cup vegetable oil
1, 15 ounce can pure pumpkin
1 teaspoon vanilla



Directions:

Preheat your oven to 350 degrees.

In a large bowl, add flour, baking soda, salt, cinnamon, nutmeg, baking powder, cloves, allspice, granulated sugar and brown sugar.

Make a hole in the center.

Then add eggs, water, vegetable oil, pure pumpkin and vanilla.

Stir together until combined.

Spray two loaf pans with non-stick cooking spray.

Evenly divide the batter between the two pans.

Bake in the oven for 50 to 60 minutes or until a toothpick inserted in the center comes out clean.

Remove from oven and let stand for 10 minutes.

Remove the bread from the pans and let cool on wire racks.

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