

Pumpkin Bread

Ingredients:

3 1/2 cups flour
1 1/2 teaspoons salt
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon allspice
3 cups sugar
4 large eggs
2/3 cup water
1 cup vegetable oil
2 1/2 cups canned pure pumpkin
1 1/4 cups chopped nuts (optional)
1 cup raisins (optional)



Directions:

Preheat your oven to 350 degrees.

In a large bowl, add flour, salt, baking soda, cinnamon, allspice and sugar.

Make a hole in the center.

Then add eggs, water, vegetable oil and pumpkin.

(Optional) Add chopped nuts and raisins.

Stir together well.

Spray two loaf pans with non-stick cooking spray.

Evenly divide the batter between the two pans.

Bake in the oven for 1 hour or until a toothpick inserted in the center comes out clean.

Remove from oven and let stand 10 minutes.

Then remove the bread from the pans and let cool on wire racks.