



NONNY'S PUMPKIN BREAD

FROM THE KITCHEN OF
CHRYSTAL EVANS HURST

INGREDIENTS

- 2 c pumpkin (1 15 oz can will do)
- 1 c oil (I have been using vegetable)
- 3 c sugar
- 4 eggs
- 3 ¼ c flour (I have substituted freshly ground wheat for white and it works wonderfully)
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp clove powder
- 1 tsp nutmeg
- 2 tsp salt
- 1 tsp cinnamon

DIRECTIONS

1. Stir dry ingredients together. Then, mix pumpkin, oil, sugar, and beaten eggs in another bowl. Add wet to dry and stir. This will make about 2 dozen muffins or 2 loaves.
2. Bake at 350°F for 20 minutes for muffins and 45 minutes for loaves. I think that it really takes more time than this but this is what I set my timer for before I start sticking the bread with a toothpick checking for doneness. One of these days I'll figure out exactly how long this takes in my oven.

