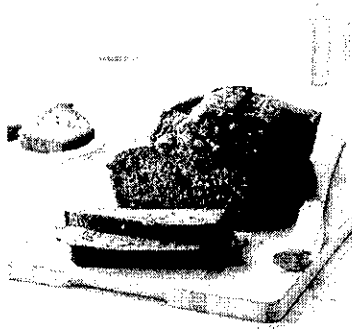


Taste of Home



Pumpkin Bread

★★★★☆

I keep my freezer stocked for our harvest crew with home-baked goodies like this deliciously spicy, easy pumpkin bread recipe. —Joyce Jackson, Bridgetown, Nova Scotia

TOTAL TIME: Prep: 15 min. Bake: 65 min. + cooling

YIELD: 1 loaf (16 slices).

Ingredients

1-2/3 cups all-purpose flour
 1-1/2 cups sugar
 1 teaspoon baking soda
 1 teaspoon ground cinnamon
 3/4 teaspoon salt
 1/2 teaspoon baking powder
 1/2 teaspoon ground nutmeg
 1/4 teaspoon ground cloves

2 large eggs, room temperature
 1 cup canned pumpkin
 1/2 cup canola oil
 1/2 cup water

1/2 cup chopped walnuts
 1/2 cup raisins, optional

Directions

1. Preheat oven to 350°. Combine first 8 ingredients. Whisk together eggs, pumpkin, oil and water; stir into dry ingredients just until moistened. Fold in walnuts and, if desired, raisins.
2. Pour into a greased 9x5-in. loaf pan. Bake until a toothpick inserted in center comes out clean, 65-70 minutes. Cool in pan 10 minutes before removing to a wire rack.

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