



Pumpkin Bread

Ingredients:

3 ½ c. all-purpose flour
2 ½ c. sugar
1 ½ tsp. salt
2 tsp. baking soda
2 tsp. cinnamon
½ tsp. nutmeg
1 c. vegetable oil
4 eggs, lightly beaten
1 (15-oz.) can pumpkin puree (not pie filling)

Directions:

Preheat oven to 350°.

In a really large bowl, mix together all the dry ingredients. Add the oil, eggs, and pumpkin. Beat until smooth. (At this point, if you want to add in 1 ½ cups of chocolate chips or chopped pecans, that would be delicious!)

Pour evenly into 2 well-greased loaf pans (any extra batter can be made into muffins). Bake for 45 minutes to 1 hour. If you're making muffins, those will need to come out sooner.

Let cool in the pans for about 10 minutes, then remove to a wire rack to finish cooling.