

Pumpkin Bread

From Bakingbetter.com

1 (15 ounce) can pumpkin puree
4 eggs
1 cup vegetable oil
2/3 cup water
2 tsp vanilla
3 cups white sugar
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/4 teaspoon ground ginger

1. Preheat oven to 325 degrees F. Grease and flour two 4x9" inch loaf pans.

2. In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.

3. Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.