

MELISSA'S PUMPKIN BREAD

(MAKES 2 LOAVES)

4 LG EGGS
2.5 CUPS SUGAR
1 CUP OIL (OR $\frac{1}{2}$ CUP OIL AND $\frac{1}{2}$ CUP APPLESAUCE)
3 CUPS FLOUR
2 TSP BAKING SODA
 $\frac{1}{2}$ TSP BAKING POWDER
2 TSP CINNAMON
1 TSP NUTMEG
1 TSP GROUND CLOVES
1 TSP ALLSPICE
1 TSP SALT
2 CUPS PUMPKIN PUREE (2 CUPS= 1 15OZ CAN OF PUMPKIN)
 $\frac{2}{3}$ CUPS WATER

1. PREHEAT OVEN TO 350 AND GREASE AND FLOUR 2 9X5" LOAF PANS.
2. IN A LG BOWL, WHISK TOGETHER EGGS, SUGAR AND OIL.
3. IN A SEPARATE BOWL, WHISK TOGETHER DRY INGREDIENTS (FLOUR AND SALT) AND STIR INTO WET MIXTURE. ADD PUMPKIN AND WATER AND STIR UNTIL COMBINED.
4. DIVIDE THE BATTER BETWEEN THE PANS. BAKE FOR 50-60 MINS DEPENDING ON YOUR OVEN OR UNTIL TOOTHPICK COMES OUT CLEAN.

THIS BREAD FREEZES WELL. WHEN COOLED, COVER WITH PLASTIC WRAP, THEN FOIL AND FREEZE UNTIL READY TO EAT. WILL LAST SEVERAL WEEKS.