

PUMPKIN BREAD

From Phebe Meyer

1 2/3 cups flour
1 1/3 cups sugar
1 1/2 cups pumpkin
1/3 cup soft butter or margarine
2 eggs
1/4 tsp. baking powder
1 tsp. baking soda
3/4 tsp salt
1/2 tsp. cinnamon
1/2 tsp. ground cloves
1/4 tsp. ground allspice
1 tsp. ginger
1 cup chopped nuts (optional)

- 1) Preheat oven to 350 degrees F.
- 2) Cream butter and sugar in large bowl. Mix in slightly beaten eggs and pumpkin.
- 3) Stir in sifted flour and spices. Add nuts. Mix well.
- 4) Place in 2 greased and floured 9" x 4" loaf pans.

Bake approximately 1 hour 15 min. to 1 hour 30 min. or until a long toothpick inserted comes out clean. Cool & enjoy.