



## Pumpkin Bread

*Adapted from allrecipes.com*

BAH Note: Go ahead and bake up two batches like I did...the quantities below make a single batch. Because according to Mary, the loaves freeze beautifully. So even if you plan on giving most of it away, stash a well wrapped loaf or two in your freezer for your own enjoyment. You will likely need to mix each batch separately, unless you've got a ginormous mixing bowl. And be sure that you're using canned pumpkin puree, not pumpkin pie filling.

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

Heat oven to 350 degrees. Butter and flour six 3x5 disposable aluminum loaf pans and set them on a baking sheet.

In a large bowl, whisk together the pumpkin puree, eggs, oil, water, and sugar until combined.

In a separate bowl, using a clean whisk or a fork, whisk together the flour, baking soda, salt, and spices.

Stir the flour mixture into the pumpkin mixture until they are just combined. Pour the batter into the loaf pans and bake for 40 to 50 minutes, rotating your pan halfway through the cooking time, until a tester inserted in the center comes out clean.

Transfer the loaves to a rack to cool completely before wrapping in several layers of plastic wrap for freezer storage.