

MY FAVORITE PUMPKIN GINGERBREAD



Wonderfully flavorful and fragrant bread for the holidays. Makes 2 - 9 x 5 inch loaves (24 servings), or 7 mini loaves*

Nutrition: 24 servings; 263 calories/serving; 3.1 g protein; 10.2 g total fat; 310 mg sodium; 35 mg cholesterol; 40.7 g carbohydrates; 1.1g fiber.

3 cups sugar
1 cup canola oil
4 eggs
2/3 cup water
1 (15 ounce) can pumpkin puree
2 teaspoons ground ginger
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground cloves
3 ½ cups all-purpose flour
2 teaspoons baking soda
1 ½ teaspoons salt
½ teaspoon baking powder

Directions

Preheat oven to 350 degrees. Lightly grease two 9 x 5 loaf pans.

In large mixing bowl combine sugar, oil and eggs and beat until smooth. Add water and beat until well blended. Stir in pumpkin, ginger, allspice and cinnamon and mix completely.

In medium mixing bowl, combine flour, soda, salt and baking powder. Add dry ingredients to pumpkin mixture and blend until all ingredients are mixed completely through. Divide batter between prepared pans.

Bake in preheated oven until toothpick inserted in center comes out clean; about one hour.

*Note: If baking 7 mini loaves, reduce the baking time to 35 minutes and check for doneness using toothpick method as described above.

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