

Pumpkin Bread

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28 oz. pumpkin puree
1 cup vegetable oil (I use extra light olive oil)
4 eggs
2/3 cups water
1 cup brown sugar
2 cups white sugar
4 cups all purpose flour
2 teaspoon baking soda
1 1/2 teaspoons salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger

Preheat oven to 350' F

Lightly grease or lightly spray your loaf pans with cooking spray
(I use non-stick pans and a thin layer of cooking spray for these)

I fill 3 loaf pans with this batter -

2 - 9.25" x 5.25" loaf pans
&
1 - 8.5" x 4.5" loaf pan

In a very large bowl mix pumpkin puree, oil, eggs, water and sugars until well blended (I use a hand mixer on low to medium until mixture is really 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 it is well blended.
(I use my hand mixer on low, and then I give it a good stir)

Pour into prepared pans and bake.

My ovens get really hot, and baked up perfectly at 42 minutes. But you can go up to 50 minutes if need be.

As you know, loaves are done when a toothpick inserted into the center comes out clean.

You can make two large loaves and some muffins instead of 3 loaves if you wish.
(Just toothpick test for muffin cook time)

This bread is so moist and so delicious.

Perfect for the season!

If you like a little frosting on the side, mix up some cream cheese and honey to taste, with a dash of salt if you'd like, and you have a perfect frosting for this succulent bread.

Yummmm!