

Pumpkin Bread

Makes 2 loaves (~30 servings)

Ingredients:

4 eggs, beaten

3 cups sugar

2 cups pumpkin (Libby's works well)

1 cup butter

½ cup whole milk

½ teaspoon baking powder

2 teaspoons baking soda

1½ teaspoon salt

1 teaspoon cloves

1 teaspoon cinnamon

3 1/3 cups flour

½ cup chopped pecans/walnuts

Combine eggs and sugar – mix well.

Add pumpkin, oil and water – blend thoroughly.

Add dry ingredients – mix well/

Stir in nuts.

Pour into 2 greased 8½x4½x2½" loaf pans.

Bake at 350° for 60-70 minutes, or until cake tester or wooden pick inserted in center of loaf comes out clean.

Cool in pans for 10 minutes.

Remove from pans and cool on wire rack.

Great warm!

Based on a recipe from the White House Inn Bed & Breakfast