

**KATHY’S PUMPKIN BREAD**

3 cups sugar

1 cup vegetable oil

4 eggs

1 can or 2 cups pumpkin puree (or a little more)

2 tsp baking soda

2 tsp salt

1 tsp baking powder

1 heaping tsp nutmeg

1 heaping tsp allspice

1 heaping tsp cinnamon

½ heaping tsp ground cloves

1 heaping tsp pumpkin pie spice

2/3 cup water

½ cup raisins (optional)

2/3 cup chopped pecans or walnuts (optional)

Cream together sugar and oil.

Add eggs and pumpkin. Mix well.

Sift together flour, soda, salt, baking powder and spices.

Add alternately with water to pumpkin mixture.

Pour into 2 well-greased and floured 9x5 loaf pans.

Bake at 350 for 1 ½ hours, or until it tests done with toothpick.

Cool 10-15 minutes; remove from pans.

One to keep, one to eat! Or, halve the recipe for just one loaf.

Calories: 0