

Pumpkin Bread

Ingredients:

- 3 & 1/2 Cups of All purpose flour
- 2 tsp baking powder
- 1 & 1/2 tsp salt
- 2 tsp of Cinnamon
- 2 tsp of Nutmeg
- 1/8 tsp of All Spice
- 1/2 tsp of Ginger
- 2 cups of Sugar
- 4 eggs, beaten
- 2 cups of fresh pureed pumpkin
- 1/2 a cup of water
- 1 cup of vegetable oil
- 1 cup of chopped pecans (optional)

Method:

1. Preheat oven to 180C.
2. Combine the flour, salt, soda, spices and sugar in a large mixing bowl.
3. In a separate bowl, combine the eggs, oil, water and pumkin. Stir until blended.
4. Combine the two mixtures, the dry and the wet. Mix well with a spoon.
5. Add the nuts if you are using them.
6. Grease the bottom of 2 x 9 x 5" loaf tins and pour in the batter.
7. Bake in the preheated oven for 1 hour.