

Recipe: Mom's Pumpkin Bread

From: Mom

**Ingredients:**

3 1/2 cups unsifted all purpose flour

2 1/2 cups of sugar

2 teaspoons of baking soda

1 1/2 teaspoons of salt

1 teaspoon of ground cinnamon

1 teaspoon ground nutmeg

2 cups of pureed, cooked or canned pumpkin

Servings: \_\_\_\_\_ Card: 1 of 6



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**Ingredients:** (cont.)

1 cup of corn oil (\*\*)

2/3 cup of water

4 eggs

(\*\*) this may be replaced with either a 1/2 cup of safflower oil or 1 cup of apple sauce.

(+) Also, I add 1 tablespoon of vanilla extract (organic).

**Extras:**

This recipe will make up to seven (7) mini [5"x3"]

Servings: \_\_\_\_\_ Card: 2 of 6



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**Extras:** (cont.)

loaves or three (3) large [8"x4"] loaves. Depending on what you are planning, have those tins ready.

**Directions:**

- Set oven to 350 (F) degrees. Grease and flour your load pans/tins.

- In a large bowl, stir together your flour, sugar,

Servings: \_\_\_\_\_ Card: 3 of 6



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**Directions:** (cont.)

baking soda, salt, cinnamon and nutmeg.

- In another bowl, stir together your pumpkin, corn oil (or replacement), water, eggs and vanilla (if using that optional addition).

- Make a well in center of the dry mixture and add the wet mix to it - stirring everything completely together.

Make sure the new mixture is without dry pockets or

Servings: \_\_\_\_\_ Card: 4 of 6



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**Directions:** (cont.)

odd little bumps - it should be relatively smooth.

- Pour your mix into your greased pans/tins, about half way or less.

- Bake in oven for one (1) hour, or until a tooth pick (cake tester) inserted into the center comes out clean.

- Remove from the oven and let rest for ten (10) minutes on a cooling rack. If your loaves will not be

Servings: \_\_\_\_\_

Card: 5 of 6



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**Directions:** (cont.)

delivered in tins remove them carefully and re-place them on the cooling rack for a while longer.

- When the loaf is completely cool, wrap it in foil or plastic wrap and store over night.

Servings: 3 med / 7 small loaves

Card: 6 of 6



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