

Delicious Pumpkin Bread

<https://moneysmartfamily.com/money-saving-tips/bread-recipes-family-favorites/#pumpkin>



This is a family tradition at the Economides home. Every year Annette takes Halloween pumpkins (picked up for free after Halloween), cooks and processes the flesh, then freezes it to be used in December baking. She bakes close to 100 loaves of pumpkin bread (in various sizes) to be distributed to teachers, coaches, mechanics and even the mailman and garbage truck driver. The loaves are inexpensive (about \$1 for a large loaf and about 25 cents for a small one). She wraps them in aluminum foil and finishes it off with two pieces of curling ribbon (lately it's been red and white). This is an easy bread recipe to bake in the fall when pumpkin flavors are everywhere, from coffee to donuts, to ice cream!

Ingredients:

- 4 eggs
- 1 cup salad oil – not olive oil!
- 3 cups of sugar
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 (29-oz. can) pumpkin or 3 1/2 cups fresh pumpkin
- 1 1/2 tsp salt
- 2 tsp baking soda
- 3 1/2 cups flour
- 3/4 cup water
- Optional – 1/2 to 1 cup each chopped walnuts, raisins or chocolate chips.

Directions:

Mix all ingredients in one bowl and beat at medium speed.

Grease 3 large loaf pans.

Bake 1 hour (for large loaves) 30 minutes for smaller loaves at 350 degrees F.