

Idiot's Kitchen Recipe – Pumpkin Bread

Recipe from www.idiotskitchen.com



Ingredients:

3 1/3 cups flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1 teaspoon salt
1 1/2 teaspoons nutmeg
1 1/2 teaspoons cinnamon
2 cups sugar
1 cup vegetable oil (canola or safflower)
2/3 cup water
1 can pumpkin (15 ounce can = about 2 cups of pumpkin)
4 eggs
1 cup nuts (black walnuts, preferred)
1 cup raisins

Preheat the oven to 350 degrees.

Sift together 3 1/3 cups flour, 2 teaspoons baking soda, 1/2 teaspoon baking powder, 1 teaspoon salt, 1 1/2 teaspoons nutmeg, and 1 1/2 teaspoons cinnamon in a large bowl. Stir in 2 cups of sugar and set aside.

In the bowl of a mixer or large mixing bowl, combine 1 cup of vegetable oil with 2/3 cup water. Add 1 can (15 ounce) of 100% pumpkin and 4 eggs. Stir until combined and smooth.

With the mixer on the lowest speed, slowly stir the flour/sugar mixture into the batter. Stir in the raisins and black walnuts.

Bake in greased and floured loaf pans at 350° for 1 hour (45 minutes for smaller pans) or until a skewer inserted into the middle of the loaf comes out clean.

Cool slightly in pans and then remove bread cool on baking racks.

Make 2 loaves.