

## **PUMPKIN BREAD**

<https://lustron.home.blog/2020/11/18/pumpkin-bread/>

### **WHAT YOU NEED**

- 4 Cups Pumpkin Puree
- 4 Eggs
- 4 Cups Flour
- 3 Cups Sugar
- 1 Stick of Butter (1/2 Cup)
- 1 Cup Oil
- 3 Tbsp Cinnamon
- 1 Tbsp Nutmeg
- 1/2 Tbsp Cloves
- 2 tsp Baking Soda
- 1 tsp Baking Powder
- Standard Bread Pans
- Non-stick Spray
- Mixing Bowl

### **DIRECTIONS**

- Heat oven to 325 F. Spray bread(s) pan with non-stick spray then coat with flour. In a mixing bowl, crème together sugar and melted butter. Once combined, begin adding oil and eggs slowly. Add your spices, baking powder, and baking soda, then slowly mix in flour, and finally, mix in your pumpkin and stir until fully combined.
- Fill bread pans to 1/2 to 3/4 full. Bread will not rise much. Bake bread for 65-70 minutes until tester comes out clean. Remove from pan and let cool to room temperature. Once cooled, eat within a week, or wrap with two layers of cling wrap before freezing.