

PUMPKIN BREAD

BY: Chef Rob Scott

1 cup granulated sugar
½ cup vegetable oil
2 eggs
1 cup solid-packed pumpkin (not pumpkin pie filling)
1 ½ cup all-purpose flour
1 teaspoon baking soda
¼ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground cloves
½ teaspoon ground nutmeg
¼ teaspoon ground allspice
3/8 cup water

- Pre-heat oven to 350F
- Grease one 9 x 5 x 3-inch loaf pan
- In a large bowl, mix all ingredients with spatula until well mixed.
- Pour batter into prepared pans.
- Bake for 1 hour or until cake tester comes out clean.

Yields 1 loaf.

Every ingredient is in the bag measured. Just add water-Egg-Vegetable Oil-Solid or Puree Pumpkin

Watch videos and read recipe for best results.