



Pumpkin Bread

*2 cups pumpkin (1 small can)
2/3 cup water (cold)
4 eggs (beaten)
1 cup cooking oil
3 cups sugar
1 teas. nutmeg
1 teas. cinnamon
1 - 1/2 teas. salt
2 teas. soda
3 - 1/2 cups flour
1 cup raisins (or nuts)*

*Combine all liquid ingredients, including pumpkin, in a large bowl and mix well. Add dry ingredients mixing while you add, and last add raisins. Pour into greased bread pans and bake. makes 2 large loaves (bake 1 hour 40 minutes) Makes 4 small loaves (bake about 45 minutes) at 350 degrees F.
Wrap in saran when cool and refrigerate. Bread tastes best when kept at least a few days to a week before slicing--- but, it's good enough to eat any time.*