

SPICED PUMPKIN BREAD

INGREDIENTS

- 3 cups sugar
 - 1 cup vegetable oil
 - 3 large eggs
 - 1 16-ounce can solid pack pumpkin
 - 3 cups all purpose flour
 - 1 tsp. ground cloves
 - 1 tsp. ground cinnamon
 - 1 tsp. ground nutmeg
 - 1 tsp. baking soda
 - 1/2 tsp. salt
 - 1/2 tsp. baking powder
 - 1 cup coarsely chopped walnuts (optional)
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PREPARATION

Preheat oven to 350° F.

Mix ingredients: Butter and flour two 9x5x3-inch loaf pans. Beat sugar and oil in large bowl to blend. Mix in eggs and pumpkin. Sift flour, cloves, cinnamon, nutmeg, baking soda, salt and baking powder into another large bowl. Stir into pumpkin mixture in two additions. Mix in walnuts, if desired.

Bake: Divide batter equally between prepared pans. Bake until tester inserted into center comes out clean, about 70 minutes. Transfer to racks and cool 10 minutes. Using sharp knife, cut around edge of loaves. Turn loaves out onto racks and cool completely.

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