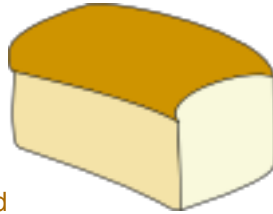




Pumpkin Bread



- 1 (15 ounce) can organic pumpkin puree
 - 4 eggs
 - 1 cup melted butter
 - 2/3 cup water
 - 2 cups white sugar ((I use unbleached)
 - 3 1/2 cups all-purpose flour (I combine unbleached flour and whole wheat flour)
 - 2 teaspoons baking soda
 - 1 1/2 teaspoons salt
 - 1 teaspoon ground cinnamon
 - 1 teaspoon ground nutmeg
 - 1/2 teaspoon ground cloves
 - 1/4 teaspoon ground ginger
1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7x3 inch loaf pans. In a large bowl, mix together pumpkin puree, eggs, butter, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.
 2. Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.
 3. Usually, we make muffins. This recipe makes two dozen normal-sized muffins.