

# Pumpkin Bread

Our GF take-off on the family classic snack bread.

This recipe is much like my mom's which included raisins.

Cucina / Cuisine Note: This bread freezes well, up to one month.

Yield: Three Loaves

## Ingredients:

- 4 Cups, Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 1 15oz Can of pumpkin
- 2 Eggs
- 3/4 Cup Sugar
- 3/4 Cup Lt. Brown Sugar (packed)
- 2/3 Cup Vegetable Oil
- 3/4 Cup Water
- 1Tsp Vanilla Extract
- 1/2 Tsp Salt
- 1 1/2 Tsp Ground Cinnamon
- 3/4 Tsp Ground Nutmeg
- 1/4 Tsp Powdered Ginger

**Optional additions: 3/4 Cup Raisins, 3/4 Cup Chopped Pecans or Walnuts**

**Directions:**

**Pre-heat oven to 375°F**

In a large mixing bowl, beat the eggs.

Add the pumpkin, sugar, vegetable oil, vanilla, salt, spices, and water

Add the **Cucina Pantry Staples Lost Creek Pancake & Waffle Mix** to the bowl.

Stir to mix. Stir batter slowly. There will be lumps visible.

Set batter aside. Allow batter to rest for five minutes.

Grease three loaf pans.

Stir batter slowly, ensure to break up any lumps of non-hydrated flour mix.

Distribute the batter evenly between the pans.

Smooth the batter, fill the pan and smooth the top of the loaf.

***If you are going to add an optional topping, add now.***

Place the pans in the oven.

**Turn the oven off, and then restart the oven at 350°F.**

**Bake 35 – 40 minutes** (toothpick inserted in center comes out clean).

**Cool in the pans for at least 30 minutes.**

***The flour continues to hydrate and bind during the initial cooling process.***