

Down Home Holiday Spiced Pumpkin Loaf

Preheat Oven to 350

Mix together until smooth

1 (15 ounce) can pumpkin puree
4 eggs
1 cup vegetable oil
2/3 cup water
3 cups white sugar

Mix in a separate bowl and then add to the pumpkin mixture one cup at a time until well mixed

3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon All Spice
1/2 teaspoon ground ginger
1/2 cup raisins
1/2 cup chopped pecans



Split the mixture between 3 greased and floured loaf pans and bake for about 60 minutes at 350 degrees (until a tooth pick inserted comes out clean.)

Loaves should be deep golden brown. Remove from the pans once they have cooled for 15 mins. Let them rest on a baking rack for another 15 mins. Wrap loosely in tin foil then package in Ziplock bags prior to freezing.

Excellent with butter or cream cheese. moist and dense, wonderful with tea or coffee.

variant: Drizzle with a simple white glaze made with 1/4 cup confectioners sugar, 2 Tablespoons of water and 1/4 tsp of cinnamon.

