



Grandmare's Pumpkin Bread



Ingredients:

- 3 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 3 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 3 cups white sugar
- 1 cup vegetable oil
- 4 eggs
- 1 (15 ounce) can pumpkin puree
- 1/2 cup water



Directions:

1. Ask a grown up to preheat the oven to 350° F. Grease two 9 x 5 inch loaf pans.
2. In a medium bowl, mix the flour, baking soda, baking powder, pumpkin pie spice, and salt.
3. In a large bowl, mix the sugar, oil, eggs, and pumpkin puree until well combined.
4. Add the dry ingredients a little at a time, alternating with the water, and mix until everything is combined.
5. Divide the batter between the two prepared loaf pans.
6. Ask a grown up to put the pans in the oven and bake for 60–70 minutes, or until a toothpick inserted in the center comes out clean.
7. Let the loaves cool before removing them from the pans, slicing, and enjoying!

This delicious pumpkin bread is a wonderful fall treat to share with family and friends!

