

Pumpkin Bread

Heather Mooty

This recipe makes three 8x3 ¾x2 ½-inch foil loaf pans. If the optional streusel topping is added, it is best to divide the batter between the three loaf pans. (You can also use 5 to 6 small loaf pans and bake for 30 minutes.) This bread is great with the streusel topping recipe in this cookbook.

4 eggs	1 tsp. baking soda
3 cups sugar	1 tsp. salt
1 can (15 oz.) pumpkin	1 ½ tsp. cinnamon
1 ¼ cups oil	½ tsp. allspice
3 cups flour	¼ tsp. cloves

Batter: Beat eggs until light and fluffy; add sugar. Beat sugar and egg mixture until well blended. Add pumpkin; beat. Add oil and beat until well blended. Thoroughly mix all dry ingredients together. Add the dry ingredients to egg mixture in three equal parts. Thoroughly mix each addition of dry ingredients until well blended. Place batter in well greased loaf pans.

Optional: At this point, the streusel topping (pg. 71) can be sprinkled on top of each pan of raw batter before baking. Bake in a preheated 350° oven for 50 to 60 minutes or until toothpick is inserted and comes out clean. (Depending on oven, the bread may require several more minutes to be fully cooked.)

Strawberry Bread

Connie Horany

3 cups flour	1 ¼ cups cooking oil
1 tsp. baking soda	4 eggs, beaten
1 tsp. cinnamon	1 tsp. red food coloring
1 tsp. salt	2 (10 oz.) pkgs. frozen
2 cups sugar	strawberries

Mix all dry ingredients together. Blend oil, eggs, food coloring, and strawberries in separate bowl. Pour in dry ingredients and mix well by hand. Pour into 2 greased and floured loaf pans and bake at 350° for 1 hour.