

Spiced Pumpkin Bread

Adapted from Epicurious

Ingredients

- 3 cups sugar
 - 1 cup vegetable oil
 - 3 large eggs
 - 1 (16-ounce) can solid pack pumpkin
 - 3 cups all-purpose flour
 - 1 teaspoon ground cloves
 - 1 teaspoon ground cinnamon
 - 1 teaspoon ground nutmeg
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1/2 teaspoon baking powder
 - 1 cup coarsely chopped walnuts (optional)
-

Instructions

1. Preheat oven to 350°F. Grease and flour two loaf pans.
2. In one bowl, combine the **sugar, oil, eggs, and pumpkin** until smooth.
3. In another bowl, whisk together the **flour, spices, baking soda, salt, and baking powder**.
4. Gradually stir the dry ingredients into the wet ingredients.
5. Mix in walnuts if using.
6. Divide the batter evenly between the prepared pans.
7. Bake for 55–65 minutes, or until a tester inserted in the center comes out clean.
8. Cool in pans for 10 minutes before removing.
9. Serve one loaf now, and freeze the other for later.