

Pumpkin Bread

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon ground cloves
- 3 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1-½ sticks (¾ cup) butter
- 1 teaspoon vanilla
- 2 eggs
- 1 cup cane sugar
- 1 cup brown sugar
- 15 oz pumpkin puree



Instructions

1. Preheat oven to 325 F
2. In a medium bowl, mix flour, baking soda, baking powder, cloves, cinnamon, and nutmeg
3. In a large bowl with an electric mixer, mix butter and sugar until blended. After, blend in the eggs one at a time. Add pumpkin puree and vanilla to mixture and blend until smooth.
4. Add flour mixture to the large bowl slowly and blend until combined.
5. At batter to two 8 x 4 pans(greased) and bake for 35 to 45 minutes or until a toothpick is inserted into the middle of the bread and comes out clean.
6. Let cool for 10 minutes before serving.