

# Val's Pumpkin Bread



In a large bowl combine:

- 4 eggs, beaten
- 2  $\frac{3}{4}$  cups granulated sugar
- $\frac{2}{3}$  cup oil
- 1 can of 100% pumpkin (no mixes), approx. 15 ounces
- $\frac{2}{3}$  cup water
- 1 tsp. vanilla
- $\frac{1}{2}$  cup applesauce (I use the single serving ones, unsweetened)

In a small bowl combine:

- $\frac{1}{4}$  tsp. ground cloves
- 3 cups All-Purpose flour
- 1 tablespoon pumpkin pie spice
- $\frac{1}{4}$  tsp. ground cinnamon
- 2 tsp. baking soda
- 1  $\frac{1}{2}$  tsp. salt
- $\frac{1}{2}$  tsp. baking powder

Slowly pour the dry ingredients into the wet and mix well. Pour the batter into a greased and floured (I like to use Baker's Joy spray) 9x13 inch baking pan or muffin tins or 3 small loaf pans (or 2 large loaf pans). Bake at 350 until a knife inserted in center comes out clean. For the large loaves it takes a long time, approx. an hour. For muffins and cake pans it takes approx. 20-30 minutes. I cook by smell- if it smells good check it. ~Val