

Quick Pumpkin Bread

Ingredients:

2 lg. eggs, beaten
2 tbsp. canola oil
2 tbsp. water
1 tsp. vanilla
1 cup pumpkin puree (canned is fine)
2 cups flour
1 tsp. baking soda
 $\frac{3}{4}$ cup light brown sugar
 $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. ground nutmeg
 $\frac{1}{4}$ tsp. ground cloves
 $\frac{1}{2}$ cup raisins (optional)
 $\frac{1}{2}$ cup chopped walnuts (optional)

Directions:

Preheat oven to 350 degrees. Grease & flour a 9"x5" loaf pan. In a large bowl, add eggs, oil, water, vanilla & pumpkin. Stir to blend. Sift together all dry ingredients into the wet mix. Stir gently to combine. Fold in raisins & walnuts, if using. Pour batter into loaf pan. Bake for 50-60 minutes or until toothpick comes out clean.

Serve warm with butter or cream cheese.