

Super Easy Pumpkin Bread Recipe

Amount: Makes 2 loaves

Time: 1 hour 15 minutes cook time, 15-30 minutes prep time

Supplies:

- 1 large mixing bowl
- 1 whisk
- 2 loaf pans (or whatever shape you would like your bread to be)

Ingredients:

- 3 ½ cups flour
- 3 cups sugar
- ½ tsp. baking powder
- 2 tsp. baking soda
- 1 ½ tsp. salt
- 1 tsp. ground cloves
- 1 tsp. cinnamon
- 1 tsp. Nutmeg
- 4 eggs
- 1 cup cooking oil
- ⅔ cup water
- 1 can pumpkin (I use Trader Joe's brand but it doesn't matter)
- 1 tbsp butter (for greasing pans, or use any other method)

Instructions:

1. Preheat your oven to 325° F and grease two bread loaf pans.
2. Add all dry ingredients to the mixing bowl and whisk thoroughly.
3. Add all wet (except pumpkin) ingredients to the mixing bowl and mix thoroughly.
4. Add pumpkin to the mixing bowl and mix thoroughly.
5. Evenly divide between two bread loaf pans.
6. Bake in the oven for 1 hour and 15 minutes or until inside is no longer wet.
7. Congrats! Homemade pumpkin bread in an hour and a half, enjoy!