

RECIPE

Downeast Maine Pumpkin Bread

1 (15 oz) can pumpkin puree	2 tsp. baking soda
4 eggs	1 1/2 tsp. salt
1 cup vegetable oil	1 tsp. ground cinnamon
2/3 cup water	1 tsp. ground nutmeg
3 cups white sugar	1/2 tsp. ground cloves
3 1/2 cups all purpose flour	1/4 tsp. ground ginger (optional)

- Preheat oven to 350°. Grease and flour 7x3 inch loaf pan

- In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt,

cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin
puree mixture until just blended. Pour into pans.

- Bake for 50 minutes. Toothpick should come out clean.

Enjoy!