

## Published November 7th, 2012 Grammy's Pumpkin Bread



Photo Susie Iventosch

Makes about 4 dozen regular sized muffins, or 2 large loaves of bread

The muffins are extremely moist and they freeze beautifully.

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**INGREDIENTS** 

- 4 1/2 cups granulated sugar
- 6 eggs 1 1/2 cups corn oil
- One 32-oz. can Libby's pumpkin pie filling
- 1 cup water
- 5 1/2 cups flour
- 1 1/2 teaspoons baking soda
- 3 teaspoons baking powder
- 3 teaspoons salt
- 1 1/2 teaspoons each: nutmeg, cinnamon, allspice 3/4 teaspoons ground cloves
- DIRECTIONS

Mix first five ingredients (sugar, eggs, corn oil, pumpkin pie filling and water) together in large bowl until smooth. Then add flour, baking soda, baking powder, salt and spices. Mix together until incorporated. Pour batter into greased or papered muffin tins, or 2 greased loaf pans, and bake at 350 degrees, for approximate 25 minutes for muffins, and 55 minutes for bread loaves, or until a

toothpick inserted comes out clean.