Pumpkin Bread

1½ cups sugar
2 eggs, slightly beaten
½ cup oil
1 cup pumpkin
1¾ cups flour
1 teaspoon baking soda
¼ teaspoon baking powder
1 teaspoon salt
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
¼ teaspoon allspice
⅓ cup water
½ cup walnuts
½ cup raisins

Mix the sugar, eggs, oil and pumpkin in a bowl. Add the dry ingredients and water in the order given. Mix well. Stir in nuts and raisins if desired.

Pour into greased and floured loaf pan and bake at 350 degrees for 1 hour or longer if needed to doneness. Put a knife in the center of the bread, if it comes out clean it is finished.

Megan Crawford Anderson County Senior - Grains