

Pumpkin or Squash Bread

Serves: 12 | Serving size: 1 slice

Ingredients Needed:

- 1/2 cup sugar
- 1/4 cup oil, vegetable or canola
- 3/4 cup pumpkin or squash purée
- 2 eggs
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon

Optional Ingredients:

- 1/2 cup raisins
- 1/2 cup chopped nuts

Directions:

1. Preheat the oven to 350°F.
2. In a large bowl, beat together the sugar, oil, pumpkin or squash, and eggs.



3. In a medium bowl, stir together the flour, baking powder, baking soda, and cinnamon. Fold this into the other mixture just enough to moisten the dry ingredients. (Optional: Stir in the raisins and nuts). Pour the batter into a greased 9" x 5" loaf pan.
4. Bake for 40–50 minutes or until a toothpick inserted in the center comes out clean.