

Pumpkin Quick Bread (makes 2 loaves)

Ingredients

3 cups unbleached all-purpose flour
1 tsp. salt
1 ½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. ground cloves
½ tsp. ground ginger
1 ½ tsp. baking soda
1 tsp. baking powder
4 eggs at room temperature
4 tbsps. melted butter
¼ cup canola oil
1 14oz. can sweetened condensed milk
2 cups pumpkin puree
¾ cup granulated sugar
1 tsp. vanilla extract

Preparation

Grease and flour two 8x4 loaf pans

Preheat oven to 350°

In a large bowl whisk together flour, salt, cinnamon, nutmeg, cloves, ginger, baking soda and baking powder.

In another bowl whisk eggs, pumpkin, butter, oil, milk, sugar and vanilla.

Add wet ingredients to dry, whisk together, do not over mix.

Divide the batter between the 2 pans. Bake on rack in the upper third of the oven for 50 minutes.

Cool for 15 minutes and remove bread from pans and allow to cool further.

Enjoy!