

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Yummy Pumpkin Bread

Yield: 1 loaf

Ingredients

1/3 cup shortening (butter or margarine, softened)
1 cup dark brown sugar
2 eggs
1 cup white flour
2/3 cup whole wheat flour
1/4 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon (ground)
1/2 teaspoon allspice (ground)
1/2 teaspoon cloves (ground)
1/4 teaspoon salt
1 cup pumpkin or squash (frozen, fresh cooked, or canned)
1/4 cup warm water (optional – add if batter is too dry)

Directions

1. Preheat oven to 350° and grease a standard loaf pan.
2. In a bowl, cream the shortening & sugar, then beat in the eggs until combined.
3. In a separate bowl, combine the dry ingredients.
4. Alternately add the dry ingredients and the pumpkin to the sugar/egg mixture, stirring after each addition until just blended.
5. Pour into greased pan & bake at 350° for 45 min (or until firm to the touch).

Notes

- Add raisins or chocolate chips if you want.
- You can also make it into 2-3 small loaves or a dozen muffins.

