

## Pumpkin Bread

- 4 cups flour
- 1 1/2 tsp. baking soda
- 1 1/2 tsp. baking powder
- 2 tsp. cinnamon
- 2 tsp. nutmeg
- 2 tsp. cloves
- 2 tsp. pumpkin pie spice
- 3 cups sugar
- 2 15 oz. cans pumpkin (not pumpkin pie filling)
- 1 cup oil
- 6 eggs
- 2 tsp. vanilla



Pre-heat oven to 350 F degrees. Grease and flour (or line with parchment paper) three 8 1/2" x 4 1/2" loaf pans.

Whisk the first six dry ingredients together. Mix the wet ingredients with the sugar. Slowly add the dry ingredients to the wet until just combined.

Divide evenly between the three loaf pans and bake for one hour (check at 45 minutes, do the toothpick test and remove when the toothpick comes out clean). Cool in pan for ten minutes and then remove and cool on rack completely before eating or freezing.

Even better the next day.