

GOD IS GOOD



# PUMPKIN PECAN BREAD

## INGREDIENTS

- 3 1/2 cups all-purpose flour
- 2 tsp. baking soda
- 1 1/2 tsp. salt
- 1 tsp. baking powder
- 2 tsp. cinnamon
- 2 tsp. nutmeg
- 3 cups granulated sugar
- 2/3 cup milk
- 1 cup canola oil
- 5 large eggs, beaten
- 1 (15-oz.) can pumpkin puree (not pie filling)
- 1 1/2 cups chopped pecans

## PREP TIME

15 minutes

## BAKE TIME

60-70 minutes

*Makes two 9 x 5" loaves*

- 1 Preheat oven to 350°F. Grease and flour two 9 x 5" loaf pans; set aside.
- 2 In large bowl, mix together the flour, baking soda, salt, baking powder, cinnamon, nutmeg, and sugar.
- 3 Add the milk and canola oil to the dry ingredients, mixing everything together. Next, stir in the eggs and then the pumpkin, mixing everything well. Last, fold in

## INSTRUCTIONS

the pecans, stirring until evenly incorporated in the batter.

- 4 Divide the batter equally between your two loaf pans and bake at 350°F for 60 to 70 minutes, or until toothpick inserted in center comes out clean. Let loaves cool in pans for 15 to 20 minutes, then remove to a wire rack to cool completely.

*NOTE: You can use smaller loaf pans, but use less batter—fill pans no more than 2/3 full.*

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