

Pumpkin Pecan Loaf Bread

Yield: 1 loaf
Serves about 10
350°F

Moist and flavorful this loaf will keep for days without refrigeration. I like to freeze the loaf and then slice it, spreading a cream cheese or date filling on top.

2 cups	all-purpose flour	2 large	eggs
2 tsp	baking powder	15 oz	solid pumpkin pack
1 tsp	ground cinnamon	1/2 cup	granulated sugar
1 tsp	salt	1/2 cup	brown sugar, packed
1/2 tsp	baking soda	1/2 cup	evaporated milk
1/2 tsp	ground nutmeg	1 tbs	vegetable oil
1/4 tsp	ground cloves	1/4 cup	chopped pecans

1. Preheat oven to 350°F. Oil a 9 x 5-inch loaf pan. Set aside.
2. In a medium bowl, combine flour, spices, baking powder, salt, and baking soda in medium bowl. Set aside.
3. In a medium bowl, blend eggs, pumpkin, granulated sugar, brown sugar, evaporated milk, and vegetable oil. Add the dry ingredients; mix just until moistened. Pour into prepared loaf pan, sprinkle with nuts.
4. Bake for 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pan on wire rack for 10 minutes; remove to wire rack to cool completely.