

Pumpkin Bread



Ingredients

1-2/3 cups all-purpose flour
1-1/2 cups sugar

1 teaspoon baking soda
1 teaspoon ground cinnamon
3/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves

2 large **free-range eggs**
1 cup pumpkin

1/2 cup canola oil/sunflower oil
1/2 cup water

1/2 cup chopped walnuts optional
1/2 cup raisins, optional

Method

- Preheat oven to 350°.
- Combine the dry ingredients and set aside.
- Whisk together eggs, pumpkin, oil and water; stir into dry ingredients just until moistened.
- Fold in walnuts and, if desired, raisins.
- Pour into a greased 9x5-in. loaf pan. Bake until a toothpick inserted in the centre comes out clean, 65-70 minutes.
- Cool in pan 10 minutes before removing to a wire rack.