



Pumpkin Bread

This bread slices easier if allowed to cool thoroughly. It is delicious and makes a nice variation when served with a tray of nut breads.

1½ cups sugar
½ cup oil
2 eggs, beaten
1 cup pumpkin
1/3 cup water
1¼ cups unsifted Stone-Buhr unbleached bread flour
¾ cups unsifted Stone-Buhr whole wheat flour
1 tsp baking soda
1 tsp salt
½ tsp allspice
½ tsp cinnamon
½ tsp cloves
½ tsp nutmeg
¼ tsp baking powder
½ cup raisins

Mix sugar and oil. Add eggs, pumpkin and water. Sift dry ingredients together; add to pumpkin mixture. Blend well. Stir in raisins. Pour into greased 9 x 5-inch loaf pan. Bake 350 degrees for 1 hour or until done. Remove from pan and cool on wire rack. Makes 1 loaf.