

Pumpkin Spice Bread

Set 1

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon baking powder
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon grated or ground nutmeg
1/4 teaspoon ground cloves

Set 2

1/3 cup water or milk
1/2 teaspoon vanilla

6 tablespoons (3/4 stick) butter, softened
1 c. sugar plus 1/3 c. packed brown sugar
2 large eggs
1 cup cooked or canned pumpkin puree

Directions:

Mix ingredients Set 1 & Set 2 in separate bowls and set aside.

Beat butter & sugar together until well combined. Add eggs one at a time and beat well. Mix in pumpkin until well combined.

Alternatively add dry mixture and wet mixture to pumpkin mixture. Beat until well combined.

For Muffins: Spoon into muffin cups and bake at 400 for 20 min. makes about 16 muffins

For Bread: Pour into standard loaf pan and bake at 350 for 1 hr.

