



From Huntington Culinary's

Favorite Recipe Collection

Harvest Pumpkin Bread

INGREDIENTS;	AMOUNT:	DIRECTIONS for 3 loaves
Unsalted Butter	1-1/2 sticks	Preheat oven to 350° Fahrenheit.
Molasses	3 Tbsp	Spray loaf pans with non-stick pan coating.
Granulated Sugar	1 cup	Using a mixer, cream butter, molasses and sugar until light and fluffy.
Brown Sugar	1 cup	Beat in eggs, individually.
Eggs	4 each	Mix in orange juice and pumpkin and blend well.
Orange Juice	2/3 cup	In a large bowl sift together all dry ingredients using a wooden spoon or spatula.
Pumpkin	1 cup	Combine dry ingredients with pumpkin mix.
All Purpose Flour	3-1/3 cups	Stir in fruit and nuts.
Baking Powder	½ tsp	Spoon into sprayed pans.
Baking Soda	½ tsp	Bake for 1 hour or until cake tester comes out clean.
Salt	1 tsp	Let Cool.
Ground Cinnamon	1 tsp	ENJOY!!
Ground Cloves	1 tsp	
Dried Cranberries	2 cups	
Raisins	2 cups	
Nuts (Walnut or Pecans)	2 cups	
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