



BASKET BRIGADE PUMPKIN BREAD RECIPE

- 1 ½ Cups of flour
- ½ teaspoon salt
- 1 Cup sugar
- 1 teaspoon baking soda
- 1 Cup pumpkin puree
- ½ Cup vegetable oil
- 2 eggs beaten
- ¼ Cup water
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice



Preheat oven to 350 degrees. Sift together the flour, salt, sugar and baking soda. Mix the pumpkin, oil, eggs, water and spices together. Combine with the dry ingredients but do not over mix. Pour into three small 3" by 5" aluminum pans sprayed with oil. Bake for 45 to 60 minutes until a toothpick comes out clean. Cool, and then wrap in plastic wrap.

You can double the recipe and make six loaves. These freeze well!!
Note: you can use ½ teaspoon pumpkin pie spice in place of the nutmeg and allspice.