

## Pumpkin Bread

### Ingredients:

3 1/3 cups flour  
2 tsp baking soda  
1 1/2 tsp salt  
1 tsp ground cloves  
1 tsp ground cinnamon  
1/2 tsp baking powder  
2/3 cup butter or margarine (softened)  
2 2/3 cup sugar  
4 eggs  
1 16-oz can of pumpkin  
2/3 cup water  
2/3 cup chopped nuts (optional)  
2/3 cup raisins (optional)

Heat oven to 350 degrees F.  
Grease two 9 x 5 x 3 bread pans.

In a medium sized bowl, blend together flour, baking soda, salt, cloves, cinnamon, and baking powder and set aside.

In a large mixing bowl, cream butter or margarine with sugar until light and fluffy. Stir in eggs, pumpkin, and water. Mix well.

Blend in dry ingredients until mixture is smooth.  
Fold in nuts and raisins as desired.  
Divide batter between the two bread pans.

Bake 65-75 minutes or until a knife, inserted into the middle of the bread, comes out clean.

Cool in pans for 10-15 minutes.  
Turn out and cool on wire racks.