

Pumpkin Date Nut Bread

yields 8 small or 3 standard-size loaf pans

I double the cloves, cinnamon, walnuts, and dates. This bread stores well in the refrigerator or can easily be frozen.

4 cups sugar

1 cup butter

6 large eggs

**2 15-oz. cans of cooked mashed
pumpkin**

1 cup water

5 cups sifted flour

1 tsp. baking powder

1 T. baking soda

½ tsp. cloves

1 tsp. cinnamon

1 tsp. salt

1 cup chopped walnuts

1 cup chopped dates or raisins

1. In mixer, cream sugar and butter until light.
2. Add eggs and beat thoroughly.
3. Stir in pumpkin and water until blended.
4. Mix sifted flour, baking powder, baking soda, cloves, cinnamon, and salt together in a large bowl.
5. Stir pumpkin mixture into the dry ingredients, mixing just until the dry ingredients are thoroughly moistened.
6. Add nuts and fruit.
7. Put into three well-buttered standard-size loaf pans or eight to nine small (5.5" x 3") loaf pans and set aside for 15 minutes.
8. Preheat oven to 350°.
9. Bake for one hour (shorter for small loaf pans) or until cake tester comes out clean.
10. Cool on racks.