Pumpkin Bread (or Zucchini)

Amount 2 loaves
Time 80 min

Ingredients

- 2/3 cup shortening (substitute applesauce if possible)
- 2 cup sugar
- 4 eggs
- 1 can (16 oz.) pumpkin
- 2/3 c water, decr to1/3 if fresh pumpkin
- 3 1/3 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 2 tsp ground cinnamon
- 1 tsp ground cloves
- 2/3 cup raisins

Steps

1. Heat oven to 350 F.
2. Grease bottoms only of two loaf pans, 9x5x3 inches.
3. Mix shortening and sugar in large bowl.
4. Add eggs, pumpkin, and water.
5. Blend in flour, baking soda, salt, baking powder, cinnamon, and cloves.
6. Stir in raisins.
7. Pour into pans. Bake until wooden pick inserted in center comes out clean, about 1 hour 10 minutes.
8. Cool slightly. Loosen sides of loaves from pans; remove from pans. Cool before slicing. To store, wrap and refrigerate no longer than 10 days.

Notes

Zucchini bread: Substitute 3 cups shredded zucchini (2 medium) for the pumpkin. Blend in 2 tsp vanilla with the cloves. Decrease baking time to 60-70 minutes.