

## Super Moist Pumpkin Spice Bread (Jan Newbold)

1 c. corn oil  
2/3 c. water  
2 c. canned pumpkin  
4 eggs  
3 1/3 c. flour (or 3 c. white + 1/3 c. wheat)  
3 c. sugar  
2 t. baking soda  
1 1/2 t. salt  
1 t. ground ginger  
1 t. cinnamon  
1 t. nutmeg  
Optional: 1 1/2 c. chopped walnuts or pecans or raisins.

- Heat oven to 350°.
- Grease and flour 3 loaf pans
- Combine oil, water, pumpkin and eggs in a large bowl.
- In a medium bowl combine flour, sugar, baking soda, salt, spices and nuts, if used.
- Add dry mixture to pumpkin mixture and combine well.
- Divided batter among pans and bake for 40 – 50 minutes, or until toothpick comes out clean.