PUMPKIN BREAD

BY: Chef Rob Scott

- 1 cup granulated sugar
- ½ cup vegetable oil
- 2 eggs
- 1 cup solid-packed pumpkin (not pumpkin pie filling)
- 1½ cup all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground nutmeg
- 1/4 teaspoon ground all spice
- 3/8 cup water
 - Pre-heat oven to 350F
 - Grease one 9 x 5 x 3 inch loaf pan
 - In a large bowl, mix all ingredients with spatula until well mixed
 - Pour batter into prepared pans
 - Bake for 1 hour or until cake tester comes out clean

Yields 1 loaf