

PUMPKIN BREAD

3 ½ Cups all purpose flour
2 tsps baking soda
1 tsp salt
1 tsp ground cinnamon
1 tsp ground nutmeg
1 tsp ground cloves
1 tsp ground all spice
3 cups granulated sugar
1 Cup vegetable oil
4 eggs, lightly beaten
2 cups pumpkin (1 Can)
⅔ cup water
1 ½ cups chopped pecans

Preheat oven to 350. In a large mixing bowl, combine flour, baking soda, salt, spices and sugar; mix.

Add oil, eggs, pumpkin and water, beating until well blended. Stir in pecans. Pour batter into two lightly greased 9 X 5 loaf pans. Bake 1 hour or until toothpick inserted in the center of a loaf come out clean. Remove from pans and cool on wire racks. Serve with orange sauce.

Makes 2 loaves.

ORANGE SAUCE

Juice of 1 orange
1 tbs Lemon Juice
1 Cup water
½ cup granulated sugar
3 tbs cornstarch
Grated rind of 1 orange
1 egg, lightly beaten
1 tsp butter or margarine.

In a medium bowl, combine juices and water. Add sugar and cornstarch, stirring to dissolve. Stir in rind, egg and butter. Microwave on high 5 minutes or until mixture boils and thickens. Allow to cool; store in airtight container in refrigerator. Serve warm or cold. Makes about 1 ⅔ cups sauce.