

Pumpkin Bread

- 1 1/3 CUP WHITE SUGAR OR PACKED BROWN SUGAR (YOUR CHOICE)**
- 1 16 OZ. CAN PUMPKIN**
- 1/2 CUP VEGETABLE OIL**
- 2 EGGS**
- 1 1/2 CUPS SELF RISING FLOUR**
- 1/2 TSP CINNAMON**
- 1/2 TSP. NUTMEG**
- 1/4 TSP. CLOVES OR PUMPKIN PIE SPICE**
- 1 CUP CHOPPED PECANS**



Combine sugar, pumpkin, oil, and eggs-mix well. Add cinnamon, nutmeg, and cloves-mix well. Add flour 1/2 cup at a time. Mix another minute. Add chopped pecans. Bake in Bundt pan (sprayed well with cooking or baking spray) at 350 degrees for 45 minutes. Check for doneness by using a toothpick. Take out cool before flipping out of pan. Enjoy!

Can bake in cupcake pans with papers and ice with cream cheese icing if taking for an event!

"This is my "go to" fall recipe every single year! It is like cake not bread! So good with coffee...Tammy"