

Lynda Meyer's Whole Wheat Pumpkin Bread

She bakes her pumpkin bread in the cans, it's so awesome, I love using these to bake this recipe!

Ingredients:

3-1/2 cups whole wheat flour (I prefer hard white, freshly ground) or you can use white bread flour

3 cups white sugar

1/4 teaspoon baking powder

2 teaspoons baking soda

1/2 teaspoon sea salt

1 teaspoon cinnamon

1 teaspoon nutmeg

1 teaspoon ginger

1 cup chopped nuts, optional

2 cups heaping pumpkin puree **not the pumpkin pie

4 eggs

1 cup olive oil

2/3 cup water

Instructions:

Preheat the oven to 350 degrees. Mix all the ingredients in a large mixing bowl and pour the batter into greased pans. You can use the pumpkin pie cans (29-ounces) or smaller loaf pans. Carefully drop the pans with the batter on the counter to remove any air bubbles. Bake the pumpkin size cans for 50-60 minutes. The smaller tins about 23-30 minutes. Use a toothpick method to see if the bread is done. If the toothpick comes out clean, then the bread is done.