



Deluxe Date Pumpkin Bread

1-2/3 cup all purpose flour
1/4 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon salt
1-1/2 cups granulated sugar
1/2 cup canola oil
1 cup mashed pumpkin
1/2 cup water
2 eggs
1 cup chopped dates
1 cup chopped walnuts

Preheat oven to 350F degrees. Grease large loaf pan.

Sift first 7 dry ingredients together; set aside.

In a mixing bowl, combine sugar, oil, pumpkin, water, and eggs until well blended. Stir in dry ingredients to form a batter. Fold in dates and walnuts. Spoon into prepared pan.

Bake in preheated 350 degree oven for 1 hour 10 minutes or until tests done. Watch out – the kitchen will smell wonderful! Remove from oven and pan to cooling rack.

Yield: one large bread loaf

About the recipe:

The scent in the kitchen as this bakes tells your taste buds to get ready for a special treat. Freshly harvested pumpkin puree combines with autumn's favorite spices, soft dates, and crunchy pecans. Treat yourself today to a taste of Fall.