

Pumpkin Bread by Lynn's Recipes



A wonderful bread to make anytime if year, especially great in the fall. This makes a lot of batter and can be baked in 4 regular loaf pans, 12 mini loaf pans or even into muffins. It makes a great gift to take as a hostess gift, a gift for a neighbor, a teacher's gift or just to pull out of the freezer if you need a quick dessert to serve with coffee.

Ingredients:

- 2 (15 oz.) cans pumpkin
- 5 eggs
- 2 cups canola oil
- 3-1/2 cups granulated sugar
- 4-1/2 cups all purpose flour
- 1-1/2 tsp. baking soda
- 1-1/2 tsp. salt
- 4-1/2 tsp. ground cinnamon
- 1-1/2 tsp. ground cloves
- 1-1/2 tsp. ground nutmeg
- 1 tsp. ground ginger
- 1 cup semi-sweet chocolate chips

Combine pumpkin, eggs, cooking oil and sugar. Beat well. Add dry ingredients and beat well. Stir in chocolate chips. Spray pans with cooking spray. Fill pans 1/2 full. Bake at 350° for 40 minutes. It will be done when a cake tester comes out clean.

Note - Cooking times may vary if you use regular loaf pans or muffin pans. You may need to adjust for more or less time if using the different baking pans.

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Also, you can add 1-1/2 cups of your choice of chopped nuts, if desired.

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