

The Monastery of Angels Pumpkin Bread Recipe

Ingredients

3.5 cups sifted flour

3 cups sugar

2 tsp. baking soda

1 tsp. cinnamon

1 tsp. nutmeg

1.5 tsp. salt

4 eggs, beaten

1 cup oil

2/3 cup water

2 cups canned pumpkin walnut halves

Directions

Sift together flour, sugar, baking soda, cinnamon, nutmeg and salt. Combine eggs, oil, water and pumpkin mix well. Stir into dry ingredients. Turn into three greased loaf pans and top with a few walnut halves. Bake at 350 degrees for one hour or until cake tester inserted in center comes out clean. Cool before slicing. (Tastes best slightly warm, spread with butter.)