



PUMPKIN BREAD (Makes 2 loaves)

2 c. sugar
½ c. soft butter
1 ¾ c. canned pumpkin
3 eggs
1 tsp. salt
5 c. sifted Heckers or Ceresota Unbleached Flour
2 Tbsp. baking powder
1 tsp. cinnamon
½ tsp. nutmeg
1 lemon rind, grated
2 c. chopped nuts

- Combine sugar, butter, pumpkin and eggs. Blend well.
- Sift dry ingredients together, mix in nuts.
- Stir the dry mixture into the pumpkin mixture.
- Add lemon rind, stirring only to incorporate.
- Turn batter into well-greased 9x5x3-inch loaf pans. Let stand 20 minutes.
- Bake in 350° oven for about 1 hour or until toothpick inserted in the center of loaves comes out clean.

Remove from pans; cool on wire rack.