

Zinnia Stook's
From the Larder
Hobbit Cuisine

Sharon Helms



Pumpkin Bread!

3.5 cups flour
1.5 tsp. salt
2 tsp. soda
2 tsp. pumpkin pie spice*
2 cups sugar
2 cups pumpkin

1 cup oil
0.334 cups water
2 tsp. vanilla
4 eggs

Mix all ingredients together in one bowl. Bake one hour at 350 F.

The bread is good in loaf pans, but can also go into a bundt pan or angel food cake pan. The cooking time will need to be adjusted.

The result is very moist, so don't over bake.

This is great served warm or cold with fresh whipped cream!

* "Pumpkin Pie Spice" may be purchased as a commercial mixture, labeled by name, or may simply be a combination of what you like in pumpkin, usually cinnamon, cloves, nutmeg - whatever you like best!