

## Pumpkin Bread

(adapted from Betty Crocker cookbook recipe) variation online at

<http://www.bettycrocker.com/recipes.aspx/pumpkin-bread/9b9cb563-8f0c-4dd7-a1af-1e337eea64dc>

- 1 cup sugar
- $\frac{2}{3}$  cup butter (1 and  $\frac{1}{3}$  sticks)
- 1 can (15 ounces) pumpkin (not pumpkin pie mix)
- 2 teaspoons vanilla (this was not included in the print/book version of recipe)
- 4 eggs
- $\frac{3}{4}$  - 1 cup (scant) corn starch (used as a substitute for some of the sugar called for in original recipe)
- 3  $\frac{1}{3}$  cups all-purpose (or whole wheat) flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon ground cloves
- $\frac{2}{3}$  cup coarsely chopped nuts
- $\frac{2}{3}$  cup currants (or gold raisins, if desired)

1. Move oven rack to low position so that tops of pans will be in center of oven. Heat oven to 350°F. Grease bottoms only of 2 loaf pans.

2. Cream together the butter and sugar. Stir in pumpkin, vanilla and eggs. Mix remaining ingredients in a separate bowl, then fold dry ingredients into wet mixture. Pour batter into prepared pans.

3. Bake loaves 50 to 60 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaves from pans; remove from pans and place top side up on wire rack. Cool completely, about 2 hours, before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.