**Pumpkin Bread**

Makes 1 loaf

**Ingredients:**

1 ½ cups flour

1 teaspoon salt

1 cup sugar

1 teaspoon baking soda

1 cup pumpkin puree

½ cup vegetable oil

2 eggs, beaten

¼ cup water

½ teaspoon cinnamon

½ teaspoon nutmeg

½ teaspoon all spice

**Directions: Day 1:**

1. Preheat the oven to 350 degrees
2. In a large mixing bowl stir together the flour, salt, sugar, and baking soda.
3. In a separate mixing bowl, combine the pumpkin, oil, eggs, water, and spices
4. Pour the wet ingredients into the dry ingredients bowl. Combine well but do not over mix.
5. Spray a 9x5-inch loaf pan with cooking spray
6. Pour batter into the loaf pan
7. Bake at 350 degrees for 50-60 minutes or until a wooden pick inserted in the center comes out clean.
8. After cooling for 10 minutes, take it out of the pan and cool the rest on a wire rack

**Directions: Day 2:**

1. Cut enough slices for 25 students
2. These can be microwaved for a few seconds to warm them up.
3. Put the plate on the serving table and enjoy!