

Pumpkin Bread

Makes 1 (9X5-inch) loaf

2¼ cups all-purpose flour
1 tablespoon pumpkin pie spice
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
3 eggs
1 can (15 ounces) solid-pack pumpkin
1 cup granulated sugar
1 cup packed brown sugar
½ cup vegetable oil
1 teaspoon vanilla

1. Preheat oven to 350°F. Spray 9X5-inch loaf pan with nonstick cooking spray.
2. Combine flour, pumpkin pie spice, baking powder, baking soda and salt in medium bowl; mix well.
3. Beat eggs in large bowl. Add pumpkin, granulated sugar, brown sugar, oil and vanilla; whisk until well blended. Add flour mixture; stir just until dry ingredients are moistened. Pour batter into prepared pan; smooth top.
4. Bake 50 minutes or until toothpick inserted into center comes out clean with just a few moist crumbs. Cool in pan 10 minutes; remove to wire rack to cool completely.

Courtesy Joella Morris