



Autumn Pumpkin Bread with Orange Glaze

Ingredients:

3-1/2 cups flour
1 teaspoon baking powder
2 teaspoons baking soda
1T Gammy's Spice Seasoning
1/2 teaspoon salt
2 cups solid-pack pumpkin
1 cup CRISCO Canola Oil
3 cups sugar
3 eggs
1 cup chopped walnuts plus more for topping bread
1 cup raisins



Orange Glaze: 1-1/2 cups confectioners' sugar
1 teaspoon grated orange peel
6 teaspoons orange juice
Additional chopped walnuts

Directions:

Heat oven to 350 degrees. Spray two 8-inch x 4-inch x 2-inch loaf pans with CRISCO No-Stick Cooking Spray. Combine flour, baking powder, baking soda, cloves, cinnamon, nutmeg and salt in a medium bowl. Set aside. Combine the pumpkin, oil, sugar and eggs in a mixing bowl. Mix until well blended. Add dry ingredients and mix well. Stir in walnuts and raisins. Divide batter between prepared pans. Bake for 50-55 minutes, or until toothpick inserted in the center comes out clean. Cool in pans on a wire rack for 15 minutes. Remove from pans and cool completely.

Drizzle Orange Glaze over bread and serve. (I make mine thin)