Mrs. Colgan’s Pumpkin Bread

Makes 2 small loaves

Beat together:
1 ½ cups sugar
¼ cup oil
2 eggs (WIC)
1/3 cup water
1 cup dry pack pumpkin (WIC)

Combine and add to above mixture:
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon each of ground cloves, allspice and cinnamon (I like to add ginger as well)
1 ¾ cups flour, whole wheat if possible

Before adding to the wet ingredients mix in:
½ cup chopped nuts
½ cup raisins

Add wet mixture to the flour mixture and stir as little as possible. Divide batter into 2 small greased baking loaf pans, or a 9x13 baking pan. Bake at 350 for 1 hour, or until a tooth pick comes out clean. Cool and serve.