



Moist, sweet
pumpkin
bread is
studded with
walnuts and
plump raisins.

Farmer John's Favorite Pumpkin Bread

Rich spice flavors shine in this tender, cakelike bread.

PREP AND COOK TIME: About 1½ hours

MAKES: 2 loaves, about 10 servings each

NOTES: You can store this bread airtight at room temperature up to 3 days or freeze up to 3 months.

2 cups all-purpose flour
1½ cups firmly packed dark brown sugar
1 cup granulated sugar
1 cup coarsely chopped walnuts or pecans
½ cup raisins
1½ teaspoons baking soda
1½ teaspoons ground cinnamon
1¼ teaspoons ground nutmeg
¾ teaspoon salt
¾ teaspoon ground cloves
½ teaspoon ground allspice
½ teaspoon ground ginger
3 large eggs
1¾ cups mashed pumpkin (see "Cooking Pumpkins," at far left)
¾ cup vegetable oil

1. Preheat oven to 350° (325° convection).
2. In a large bowl, mix flour, brown sugar, granulated sugar, nuts, raisins, baking soda, cinnamon, nutmeg, salt, cloves, allspice, and ginger until well blended.
3. In another bowl, whisk together eggs, mashed pumpkin, and oil until well blended.
4. Add wet ingredients to flour mixture and stir just until well blended. Pour equally into two oiled 8½- by 4½-inch loaf pans (with 2½-cup capacity each).
5. Bake until bread pulls from pan sides and a wooden skewer inserted in center of thickest part comes out clean, 50 to 60 minutes. Let bread cool in pans on a rack for about 15 minutes. Cut around outside edges of bread and invert onto racks. Cool thoroughly.

Per serving: 279 cal., 42% (117 cal.) from fat; 3.3 g protein; 13 g fat (1.7 g sat.); 38 g carbo (0.8 g fiber); 198 mg sodium; 32 mg chol. •