

## PUMPKIN BREAD

1 2/3 CUPS SIFTED FLOUR

1 1/3 CUPS SUGAR

1/4 TSP. BAKING POWDER

1/2 TSP. VANILLA EXTRACT

1 TSP. BAKING SODA

2 EGGS

1/8 TSP. SALT

1 CUP MASHED COOKED OR CANNED PUMPKIN

1/2 TSP. GROUND CINNAMON

1/3 CUP SHERRY

1/2 TSP. GROUND NUTMEG

1/2 CUP CHOPPED NUTS

1/3 CUP SHORTENING



Grease well, a 9-by-5 inch loaf pan, and line the sides and bottom with waxed paper. Sift together flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Cream together shortening, sugar, and vanilla. Add eggs, 1 at a time, beating well after each addition. Stir in pumpkin. Add flour mixture alternately with sherry and blend well. Stir in nuts. Turn into prepared loaf pan and bake at 350 degrees until cake tester inserted in center comes out clean, about 1 hour. Turn out onto wire rack to cool. Wrap and refrigerate until ready to slice. Makes 1 loaf. (Note: The smaller loaf pans, size 3-by-7 inch bake more evenly. If using this size you will get 2 loaves.)