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**Leacock Farm’s Pumpkin Bread**

**Total Time: 2 Hours**

**Yields: 2 Loaves**

**Ingredients:**

 **15 oz Pureed pumpkin (Roasted fresh is best, canned will do)**

**3 Cups Sugar**

**1 Cup Vegetable or canola oil**

**4 each Eggs**

**3-1/2 Cups AP Flour**

**2/3 Cup Cold Water**

**2 Tsp each Baking Soda, salt, vanilla extract**

**5 Tsp Pumpkin Spice (ground clove 1 tsp, cinnamon 2 tsp, ginger 1 tsp, nutmeg 1tsp)**

**Instructions:**

1. **Preheat oven to 325F**

2. **In a medium bowl mix sugar, pumpkin, oil, eggs and water**

3. **Combine the rest of the ingredients, then mix in the flour 1 cup at a time until incorporated trying not to over mix batter**

4. **grease two 8x4” loaf pans, the batter should be just over 1/2 full.**

5. **Bake for 75-90 minutes or until a toothpick comes out clean in the centre**

6. **allow bread to cool for 10 minutes before transferring onto a wire cooling rack**

7. **Enjoy**