

# 2021 Baking Contest Jr. Division – Quick Bread

## Pumpkin Bread

Yield: 1 loaf

### Ingredients

1 2/3 c. all-purpose flour	1/4 tsp. ground cloves
1-1/2 c. sugar	2 large eggs, room temperature
1 tsp. baking soda	1 c. canned pumpkin
1 tsp. ground cinnamon	1/2 c. canola oil
3/4 tsp. salt	1/2 c. water
1/2 tsp. baking powder	1/2 c. chopped walnuts
1/2 tsp. ground nutmeg	1/2 c. raisins, optional

### Directions

1. Preheat oven to 350°.
2. Combine first 8 ingredients.
3. Whisk together eggs, pumpkin, oil and water; stir into dry ingredients just until moistened.
4. Fold in walnuts and, if desired, raisins.
5. Pour into a greased 9x5-in. loaf pan.
6. Bake until a toothpick inserted in center comes out clean, 65-70 minutes.
7. Cool in pan 10 minutes before removing to a wire rack.

### IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.