



## Moist Pumkin Bread

### Ingredients:

1 cup brown sugar

2 eggs

½ cup vegetable oil

1/3 cup water

1 (15 ounce) pumpkin puree

1 ¾ cups plain flour

1 teaspoon baking soda

½ teaspoon baking powder

1 teaspoon salt

¼ teaspoon nutmeg

1 teaspoon cinnamon

1 teaspoon pumpkin pie spice

### TOPPING

1 tablespoon butter

¼ cup brown sugar

3 tablespoons milk

¼ cup pecans, chopped

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### Preparation:

In a medium size bowl beat eggs and mix with sugar, oil, water and pumpkin.

In another bowl mix flour, baking soda, baking powder, salt, nutmeg, cinnamon and pumpkin pie spice. Combine wet ingredients with dry ingredients only until just blended. Do NOT overmix.

Pour into a greased and floured loaf pan. This bread fits perfectly in an 8.5 x 4.5 loaf pan. Bake in a 325 degree oven for 50 to 60 minutes.

For topping: In a small saucepan mix butter, brown sugar and milk. Boil only 2 1/2 minutes while stirring constantly. Immediately drizzle on top of loaf. Sprinkle with chopped pecans and press pecans lightly into topping.

Wrap and store until next day for serving. This will keep moisture inside. It is ok if bread “sweats” while wrapped.