

Pumpkin Bread

From E.L. Duncan, Nov 19, 1973

Ingredients

- 1 cup brown sugar
- 1/3 cup shortening
- 2 eggs
- 1 cup pumpkin
- 1/4 cup milk
- 2 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp baking soda
- 1/2 tsp ginger
- 1/4 tsp cloves
- 1/2 cup nuts

Instructions

1. Cream brown sugar and shortening together well.
2. Add 2 eggs, one at a time, beating well after each addition.
3. Stir in 1 cup pumpkin.
4. Stir in 1/4 cup milk.
5. Combine flour, baking powder, salt, baking soda, ginger, and cloves; mix into batter and stir 1 minute.
6. Stir in nuts.
7. Pour into a greased bread pan.
8. Bake at 350°F for 55 minutes until well done.
9. Remove from oven, let stand 10 minutes, then remove from pan.

Pumpkin Bread E. L. Dunne

Nov-19, 1973

1 cup Brown sugar

$\frac{1}{3}$ " shortening } cream good -

2 eggs

add 1 at a time heat ~~good~~

1 cup pumpkin

stir in

$\frac{1}{4}$ cup milk

2 cup flour

2 tsp baking powder

$\frac{1}{2}$ " salt

$\frac{1}{4}$ " soda

$\frac{1}{2}$ " ginger

$\frac{1}{4}$ " cloves

mix good & stir 1 minute

$\frac{1}{2}$ cup nuts

Pour in greased heat pan

Bake 350 - ~~to~~ 55 until well done

~~Remove from pan~~ let stand 10 minutes
then ~~remove from~~ pan

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Date.....

MY PERSONAL COMMITMENT

of my time, talent and treasure as gifts from God, I am happy to
ers in the following commitment to:

UNITED BAPTIST CHURCH, Lewiston, Maine

GIVING PLAN PER WEEK

al Expenses\$.....
evences\$.....
ers\$.....
al\$.....

refer to give Weekly Monthly

.....
e may be increased, decreased or cancelled by notifying the
or financial secretary.
agree to tithe, giving 1/10 of my income to God's Work.