

Pumpkin Bread Loaves

Makes 4 loaves

- 2-1/4 cups all-purpose flour
- 1 tablespoon pumpkin pie spice
- 3/4 teaspoon salt
- 3/4 teaspoon baking soda
- 1 can (15 oz.) pumpkin (**not** pie filling)
- 1-1/2 cups granulated sugar
- 1/3 cup vegetable oil
- 1 snack cup prepared vanilla pudding
- 3 eggs
- 3/4 cup chopped walnuts or pecans



Preheat oven to 325°F. Lightly spray cavities of **Exelle Elite® 4-Cavity Mini Loaf Pan** with vegetable pan spray; set aside. In medium bowl, combine flour, pumpkin pie spice, salt and baking soda.

In large bowl, beat pumpkin, sugar, oil and pudding using electric mixer. Add eggs one at a time, mixing well after each addition. Add flour mixture to pumpkin mixture, mixing until just moistened. Stir in chopped walnuts. Distribute bread mixture evenly into cavities of prepared pan.

Bake 45-50 minutes or until cake tester inserted in center is clean when removed. Remove from oven; cool loaves in pan 10-15 minutes. Transfer loaves from pan to **Cooling Grid**; cool completely.

Cook's Tip: If desired, substitute 3/4 cup raisins or milk chocolate chips for walnuts.

Recipe courtesy of Wilton Food Crafts