

Pumpkin Gingerbread

3 cups sugar
1 cup vegetable oil
4 eggs
2/3 cup water
1 – 15 oz. can pumpkin
2 tsp. ground ginger
1 tsp. ground allspice
1 tsp. ground cinnamon
1 tsp. ground cloves
3-1/2 cups all purpose flour
2 tsp. baking soda
1-1/2 tsp. salt
½ tsp. baking powder

Preheat oven to 350. Lightly grease 2 loaf pans.

In a large bowl, combine sugar, oil and eggs. Beat until smooth. Add water and beat until blended. Stir in pumpkin, ginger, allspice, cinnamon and cloves.

In a medium bowl, combine flour, soda, salt and baking powder. Add dry ingredients to pumpkin mix and blend just until the ingredients are mixed.

Pour into two pans. Bake about 1 hour – until toothpick comes out clean.