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LEMONY PUMPKIN BREAD

- 2 Cups Sugar
- 1 Cup Vegetable Oil
- 4 Eggs, Beaten
- 2 Cups Pumpkin Puree
- 3 Cups Flour
- 2 Teaspoons Baking Soda
- 1 1/2 Teaspoons Salt
- 1 Teaspoon Cinnamon
- 1/2 Teaspoon Nutmeg
- 1/2 Teaspoon Cloves
- 1/2 Teaspoon Baking Powder
- 2/3 Cup Water
- 3/4 Cup Raisins
- 1 Cup Chopped Walnuts
- 1 Lemon, Grated Rind

DIRECTIONS

1. In a large mixer bowl combine sugar, oil, eggs and pumpkin. Beat well.
2. Sift together flour, baking soda, salt, cinnamon, nutmeg, cloves and baking powder.
3. Add dry ingredients alternately with water to pumpkin mixture.
4. Fold in raisins, nuts, and lemon rind.
5. Pour into 2 greased loaf pans.
6. Bake in a 350 degree oven for 1 hour and 10 minutes.