



## Guest Recipe

### Kristine's Pumpkin Bread

*from Kristine Ritter of Denver*

Just in time for your holiday and Fall baking!! This recipe comes to me from Kristine Ritter of Denver. She is a very good friend of my daughter's. She said her mom has had this recipe for over 40 years, and got it from a neighbor when they lived in Montrose, Co. She said the neighbor gave her mom a loaf of the bread, and she thought it sounded yucky so stuck it in the back of the frig. It sat there for a couple of weeks, until Kristine's older brother was hungry one afternoon. Her mom couldn't find anything else for a snack, so they decided to try a slice of the pumpkin bread. They couldn't believe how great it was and asked for the recipe. It's been a family favorite ever since. Thanks for sharing with us Kristine!!



#### Ingredients

*4 cups sugar (Kristine sometimes uses only 3 cups and it's fine that way too.)*

*1 cup oil*

*4 cups pumpkin (one LARGE can)*

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*5-5 1/2 cups flour*

*1 tsp. salt*

*4 tsp. baking soda*

*1 tsp. cinnamon*

*1 tsp. cloves*

*1 cup nuts*

*1 cup raisins (optional)*

#### Directions

*In a large bowl, mix the first set of ingredients together well. In another bowl, mix the second set. Add this batter to the first mixture (pumpkin). Makes a stiff batter. Pour into 2 greased 9 inch loaf pans. Bake at 350 degrees for 80-90 minutes. Cool. Wrap in foil. Improves with age!!! It also freezes well. Enjoy!!*