

# Pumpkin Bread

(Makes 3 Standard Loaves)

*I make this often as an after-school treat for my boys or when I need to provide a snack for some activity. It freezes well- just wrap the loaf in aluminum foil after it cools and slip it in a freezer bag. You can look like a superhero at a moment's notice if you keep it hidden in the freezer. Maybe mark it "broccoli loaf"?*

## Ingredients:

2½ cups sugar	2 tsp cinnamon
¼ cup canola oil	1 cup whole wheat flour
¾ cup applesauce	2½ cups flour
4 eggs	2 rounded tsp baking soda
1 15 oz can pumpkin	2/3 cup water
1½ tsp salt	1 cup mini chocolate chips(optional)
1 tsp nutmeg	

## Directions:

Grease and flour 3 standard loaf pans. Preheat oven to 350°.

Combine sugar, oil, applesauce, eggs and pumpkin in the bowl of an electric mixer. Mix thoroughly. Place the dry ingredients in a separate bowl and stir. Add to pumpkin mixture alternately with the water, mixing completely. Add mini chips if using and stir to combine. Divide between the 3 pans and place on the oven's middle rack. Bake about 1 hour (start checking with a toothpick at 50 minutes). Cool completely on a wire rack if you can fight off hungry family members that long.

