



Pumpkin Gingerbread

WGHS Member Carol made this delicious gingerbread for our 2015 Autumn Herb Gathering.

3 c sugar	2 t ground cinnamon
1 c vegetable oil	1 t ground cloves
4 eggs	3½ c flour
⅔ c water	2 t baking soda
1 (15 oz) can pumpkin	1 t salt
2 t ground ginger	½ t baking powder

Preheat oven to 350 degrees.

Lightly grease two 9x5 loaf pans.

In a large mixing bowl combine sugar, oil and eggs, beating until smooth.

Add water and beat until well blended.

Stir in pumpkin and spices.

In a medium bowl combine flour, baking soda, salt, and baking powder.

Add dry mixture to pumpkin mixture and blend just until all ingredients are combined.

Divide batter between prepared pans and bake in preheated oven until toothpick comes out clean, about 1 hour.

Remove from pans onto wire rack after 10 minutes and let cool.