

PUMPKIN BREAD

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
272 cal	40 g	4 g	12 g	30 mg	302 mg	23 mg

Ingredient

Weight

Measure

Issue

EGGS,WHOLE,FROZEN	1-1/2 lbs	2-7/8 cup	
FLOUR,WHEAT,GENERAL PURPOSE	3-1/3 lbs	3 qts	
SALT	1-1/4 oz	2 tbsp	
BAKING POWDER	1/3 oz	1/3 tsp	
BAKING SODA	1-1/3 oz	2-2/3 tbsp	
CINNAMON,GROUND	1/3 oz	1 tbsp	
ALLSPICE,GROUND	1/4 oz	1 tbsp	
NUTMEG,GROUND	1/3 oz	1 tbsp	
CLOVES,GROUND	1/4 oz	1 tbsp	
SUGAR,GRANULATED	5-1/4 lbs	3 qts	
OIL,SALAD	1-7/8 lbs	1 qts	
PUMPKIN,CANNED,SOLID PACK	3-3/4 lbs	1 qts 3 cup	
WATER	1 lbs	2 cup	
NUTS,UNSALTED,CHOPPED,COARSELY	10-1/3 oz	2 cup	
RAISINS	10-1/4 oz	2 cup	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Beat eggs in mixer bowl at medium speed 3 minutes or until lemon colored.
- 2 Blend flour, salt, baking powder, baking soda, cinnamon, allspice, nutmeg, and cloves together in separate bowl.
- 3 Add flour mixture, sugar, salad oil, pumpkin, water, nuts, and raisins to beaten eggs.
- 4 Beat at low speed about 1/2 minute. Beat 1 minute or until well blended. DO NOT OVER BEAT.
- 5 Lightly spray each pan with non-stick cooking spray. Pour about 7-1/2 cups of batter into each sprayed pan.
- 6 Using a convection oven, bake at 325 F. about 70 minutes or until done on low fan, open vent. Let cool in pans 5 to 10 minutes before removing from pans.
- 7 Cool thoroughly; wrap in waxed paper; store overnight before slicing.
- 8 Cut 25 slices per loaf.