## **Pumpkin Bread**

This Pumpkin Bread always turns out rich and moist. Based on a recipe by Laura Jacobson, Catherine Votaw, and Kate Klein.

## Recipe

Sift dry ingredients together. Mix thoroughly.

```
476 g (3.5 cup) flour sugar
2 tsp baking soda
1.5 tsp salt
3 tsp cinnamon
2 tsp nutmeg
```

Separately, combine pumpkin, water, oil, and egg whites. Mix thoroughly.

```
\begin{array}{c|c} 1.5\,\mathrm{tsp} & \mathrm{vanilla} \\ 425\,\mathrm{g}~(2\,\mathrm{cup}) & \mathrm{pumpkin} \\ 158\,\mathrm{g}~(2/3\,\mathrm{cup}) & \mathrm{water} \\ 218\,\mathrm{g}~(1\,\mathrm{cup}) & \mathrm{vegetable~oil} \\ 8 & \mathrm{egg~whites} \end{array}
```

Combine wet and dry ingredients and mix until well smooth.

Pour into 2 greased 9x5x3 inch loaf pans.

Bake in a 350 F oven for 75 minutes.

Let cool before removing from pans.