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## CRANE HOUSE PUMPKIN BREAD

- 1 Cup Corn Oil
- 4 Eggs, Beaten
- 2/3 Cup Water
- 2 Cups Canned Pumpkin
- 3 1/3 Cups Sifted Flour
- 3 Cups Sugar
- 2 Teaspoons Baking Soda
- 1 1/2 Teaspoons Salt
- 1 Teaspoon Nutmeg
- 1 Teaspoon Cinnamon
- 1/2 Cup Golden Raisins
- 1/2 Cup Chopped Nuts

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Grease and flour two loaf pans.
3. In a medium bowl combine oil, eggs, water and pumpkin.
4. Stir until well mixed.
5. In a large bowl mix the flour, sugar, baking soda, salt, nutmeg and cinnamon.
6. Add liquid ingredients and stir until just mixed.
7. Stir in raisins and nuts.
8. Spoon evenly into prepared pans.
9. Bake for 1 hour.