

Seasonal Pumpkin Bread



18 Qt Silver Roaster
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Nothing says fall quite like Seasonal Pumpkin Bread. Satisfy your pumpkin spice craving with this decadent and perfectly moist recipe. Your energy-saving NESCO 18 Qt. Roaster Oven prepares an entire loaf in just about an hour. If you're headed out for a Halloween party, pumpkin bread makes for a great hostess gift. Tip: toast and slather a slice with butter or cream cheese for a delicious morning treat.

Your Key Ingredients:

[NESCO 18 Qt. Roaster Oven](#)

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

1 cup canned pumpkin
2 eggs
1/2 cup corn oil
3 Tbsp water
1 $\frac{3}{4}$ cup flour
1 $\frac{1}{2}$ tsp pumpkin pie spice
1 tsp baking soda
1/2 tsp salt
1 $\frac{1}{2}$ cup sugar

Instructions:

1. Preheat NESCO 18 Qt Roaster Oven to 350° F.
2. In a bowl, combine pumpkin, eggs, oil, and water. Mix well with your NESCO® Hand Mixer. In another bowl, sift dry ingredients together. Add pumpkin mixture and mix well.
3. Pour into greased loaf pan. Place pan on rack in roaster. Bake 1 hour and 10 minutes or until toothpick inserted in center comes out clean.