

# Pumpkin Bread

## Recipe from EQ the Mouse

Preheat oven to 350° F.

In one bowl mix well:

- 1  $\frac{3}{4}$  cup flour
- 1  $\frac{1}{2}$  cup sugar
- 1 t. baking soda
- 1 t. cinnamon
- $\frac{1}{2}$  t. salt
- $\frac{1}{2}$  t. nutmeg
- $\frac{1}{8}$  t. cloves

In another bowl mix well:

- $\frac{1}{2}$  cup unsweetened applesauce
- 1 cup canned pumpkin (not pumpkin pie mix)
- 1 egg - beaten
- $\frac{1}{3}$  cup milk

Add wet pumpkin mixture to dry flour mixture.

Mix just until all flour mixture is wet, and you don't see any dry flour. Do not overmix.

Pour into one greased regular size bread loaf pan (not large loaf pan).

Bake at 350° F for 1 hour, 10 minutes.

This freezes well, and the recipe can easily be doubled or tripled to make 2 or 3 loaves.

EQ the Mouse tip: Leave crumbs out for any mice in your house. They will clean it up.

