



BUTLER'S SPICED PUMPKIN BREAD

(Yield: four 7 inch loaves)

$\frac{3}{4}$ cup softened butter or margarine
2 cup sugar
4 eggs
2 Tbsp. molasses
 $\frac{2}{3}$ cup orange juice
16 oz. canned pumpkin or 2 cups fresh pumpkin pulp*
 $3\frac{1}{3}$ cup flour
1 tsp. baking powder
1 tsp. baking soda
 $1\frac{1}{4}$ tsp. salt
1 tsp. cinnamon
1 tsp. ground cloves
 $1\frac{1}{2}$ tsp. vanilla extract
1 cup raisins
1 cup chopped pecans

Beat butter at medium speed. Gradually add sugar. Add eggs, one at a time. Add molasses, orange juice and mashed pumpkin. Combine flour and next 5 ingredients; add to creamed mixture. Stir in vanilla, raisins and pecans. Spoon batter into four greased and floured 7x3x2" loaf pans. Bake at 350° for 50-55 minutes or until pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans and let cool completely on wire rack.

*See Butler's Fresh Pumpkin Pulp Recipe

From the Kitchen of Mrs. Butler

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