



Easy Pumpkin Bread

This pumpkin bread recipe is super-moist and packed with flavor. It's sure to disappear quickly

- 1 cup vegetable oil
- 2 2/3 cups granulated sugar
- 4 large eggs
- 1 15-ounce can pumpkin (not pumpkin pie filling)
- 3 1/3 cups King Arthur Unbleached All-Purpose Flour
- 2/3 cup water
- 1/2 teaspoon baking powder
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 teaspoon nutmeg
- 1 teaspoon vanilla extract
- 1 1/2 cups chocolate chips

Preheat the oven to 350°F. Lightly grease two 9" x 5" loaf pans. In a large bowl, beat together the oil, sugar, eggs, pumpkin, and water. Add the flour, baking powder, baking soda, salt, nutmeg, and vanilla, stirring to combine. Mix in the chips.

Divide batter in half. Spoon the batter into the prepared pans. Bake the bread for 60-80 minutes, or until a cake tester or toothpick inserted in the center of the loaf comes out clean; and that same tester inserted about 1/2" into the top of the loaf doesn't encounter any totally unbaked batter.

Remove the bread from the oven, and cool it on a rack. When it's completely cool, wrap it well in plastic wrap, and store it overnight before serving.

Submit one loaf on a paper plate in a zip-type plastic bag. Bring opened bag of King Arthur Flour® or submit a UPC label from bag of King Arthur Flour®.

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