

From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 1 ½ cups flour
- ✓ ½ teaspoon salt
- ✓ 1 cup sugar
- ✓ 1 teaspoon baking soda
- ✓ 1 can Libby's pumpkin purée
- ✓ ½ cup extra virgin olive oil
- ✓ 2 eggs, beaten
- ✓ ¼ cup water
- ✓ 1 teaspoon vanilla flavoring
- ✓ ½ teaspoon nutmeg
- ✓ ½ teaspoon cinnamon
- ✓ ½ teaspoon allspice
- ✓ ½ cup chopped walnuts or pecans (optional – I never put nuts in)

Pumpkin Bread

Since fall is in full swing, I thought I'd share my favorite Pumpkin Bread recipe. It's bookmarked in my Fannie Farmer cookbook – I've been making this particular recipe since I was a kid, with my own flourishes, of course.

Directions:

- Preheat oven to 350°
- Butter loaf pan – I use Pam for Baking, it works wonderfully
- Sift together flour, salt, sugar, and baking soda. (I just stir, not sift)
- Add the spices
- Mix pumpkin, oil, eggs, water, and vanilla, beat until smooth and slightly foamy
- Combine with dry ingredients
- If you're going to ruin it with nuts, now's the time
- Pour into a loaf pan – I prefer to do several small pans so I can give them away
- Bake 50-60 minutes or until toothpick comes out clean
- Leave in pan 10-15 minutes to cool, then turn out on rack.
- Pass out among friends and family as the perfect beginning to the season!

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

