

## Pumpkin Loaf

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This makes 2 beautiful Autumn Loaves

2 cups	Pumpkin Puree
3 cups	Sugar
1 cup	Oil
2/3 cup	Water
4	Eggs
3 1/2 cup	Flour
2 tsp	Baking Soda
1 1/2 tsp	Salt
1 tsp	Cinnamon
1 tsp	Nutmeg



Preheat oven to 350 for non stick 9"x5" loaf pan or 325 for glass loaf pan. Grease 2 and line bottom with parchment paper.

Mix wet ingredients together and set aside. Whisk dry ingredients together and add to wet ingredients. Stir until combined completely. Pour evenly into 2 prepared loaf pans. Bake for 50-65 minutes or until toothpick inserted in center comes out clean. Cool in loaf pans before removing.

## Carrot Pineapple Muffins

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This recipe can be altered a lot. Substitute pineapple for unsweetened apple sauce, add raisins, nuts, coconut... have fun with it!

1 1/2 cup	Flour
3/4 cup	Sugar
1 tsp	Baking Soda
1 tsp	Baking Powder
1 tsp	Cinnamon
1/2 tsp	Salt
1/4 tsp	Crushed Pineapple; lightly drained
2	Eggs
2/3 cup	Oil
1 tsp	Vanilla
1 cup	Carrots; grated

Preheat oven to 350 and line muffin tins.

In large bowl mix dry ingredients together and set aside.

Mix wet ingredients together and pour into dry ingredients. Stir just until combined. Fold in grated carrots. Fill prepared muffin tins 3/4 full. Bake for 20-22 minutes

Let muffins cool for 5 minutes in tins before transferring to cooling rack to cool completely.

