

Pumpkin Honey Bread

Recipe provided by National Honey Board.com

Ingredients:

1 C honey
½ C butter or margarine, softened
1 can (16 oz.) solid-pack pumpkin
4 eggs
4 C flour
4 tsp. baking powder
2 tsp. ground cinnamon
2 tsp. ground ginger
1 tsp. ground nutmeg
1 tsp. baking soda
1 tsp. salt

Directions:

In large bowl, cream honey with butter until light and fluffy. Stir in pumpkin. Beat in eggs, one at a time, until thoroughly incorporated. Sift together remaining ingredients. Stir into pumpkin mixture. Divide batter equally between two well-greased 9 x 5 x 3 inch loaf pans. Bake at 350°F for 1 hour or until a wooden pick inserted in center comes out clean. Let loaves cool in pans for 10 minutes. Invert pans to remove loaves and allow to finish cooling on racks.