

White Lace Inn

Pumpkin Nut Bread

Ingredients:

3 1/2 cups flour
2 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
2 1/2 cups sugar
1 cup brown sugar
1 cup vegetable oil
3 eggs
1 can (15 oz) pumpkin
1 cup buttermilk
1 cup chopped walnuts

Directions:

Pre-heat oven to 350°
Spray 3 medium bread pans
Sift all dry ingredients – set aside
Beat together oil, eggs, pumpkin
and buttermilk.
Add to dry mixture.
Divide batter equally into 3 pans.
Sprinkle chopped walnuts on top of each loaf.
Bake 45 minutes.

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