



## BUTLER'S SPICED PUMPKIN BREAD

(Yield: four 7 inch loaves)

¾ cup softened butter or margarine  
2 cup sugar  
4 eggs  
2 Tbsp. molasses  
⅓ cup orange juice  
16 oz. canned pumpkin or 2 cups fresh pumpkin pulp\*  
3 ⅓ cup flour  
1 tsp. baking powder  
1 tsp. baking soda  
1 ¼ tsp. salt  
1 tsp. cinnamon  
1 tsp. ground cloves  
1 ½ tsp. vanilla extract  
1 cup raisins  
1 cup chopped pecans

Beat butter at medium speed. Gradually add sugar. Add eggs, one at a time. Add molasses, orange juice and mashed pumpkin. Combine flour and next 5 ingredients; add to creamed mixture. Stir in vanilla, raisins and pecans. Spoon batter into four greased and floured 7x3x2" loaf pans. Bake at 350° for 50-55 minutes or until pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans and let cool completely on wire rack.

\*See Butler's Fresh Pumpkin Pulp Recipe

*From the Kitchen of Mrs. Butler*

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