

# PUMPKIN BREAD

2 CUPS ALL-PURPOSE  
FLOUR  
3/4 TSP. BAKING SODA  
1/2 TSP. SALT  
1 CUP SUGAR  
1/4 C BUTTER, SOFTENED  
2 EGGS  
1 CAN PUMPKIN PUREE  
1 TSP. VANILLA  
2 TBLS. MILK

Preheat oven to 350 degrees.

In a bowl, mix together dry ingredients (flour, baking soda and salt), set aside. In a stand-mixer, combine butter and sugar. Add eggs. Add pumpkin, vanilla and milk. Slowly add dry ingredients. Mix until combined. Pour into desired non-stick loaf pan, and bake 50-55min. Let cool, serve warm with butter on top :)