Pumpkin Gingerbread

3 cups sugar | 1 cup vegetable oil | 1 teaspoon ground allspice
1 cup vegetable oil | 4 eggs | 1 teaspoon ground cinnamon
2/3 cup water | 1 (15 ounce) can pumpkin puree | 1 teaspoon ground cloves
1 (15 ounce) can pumpkin puree | 2 teaspoons ground ginger | 3-1/2 cups all-purpose flour
2 teaspoons ground ginger | 1 (15 ounce) can pumpkin puree | 2 teaspoons baking soda
1 (15 ounce) can pumpkin puree | | 1 1/2 teaspoons salt
2 teaspoons ground ginger | | 1/2 teaspoon baking powder

1. Preheat oven to 350°F.
2. Lightly grease two 9x5 inch loaf pans.
3. In a large mixing bowl, combine sugar, oil and eggs; beat until smooth.
4. Add water and beat until well blended.
5. Stir in pumpkin, ginger, allspice, cinnamon and cloves.
6. In a medium bowl, combine flour, soda, salt and baking powder.
7. Add dry ingredients to pumpkin mixture and blend just until ingredients are mixed.
8. Divide batter between prepared pans.
9. Bake in preheated oven until toothpick comes out clean, about 1 hour.

Makes 24 servings.

Preparation: 15 Minutes
Baking: 45 Minutes
Ready in: 1 Hour

Per Serving:
- Calories: 263
- Total Fat: 10g
- Cholesterol: 35mg
- Sodium: 313mg
- Total Carbs: 41g
- Dietary Fiber: 1g
- Protein: 3g

Source: allrecipes.com

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