

Pumpkin Bread	
Place Ingredients in a Wide Mouth Canning Jar	
Pecans or Chocolate Chips	1/2 cup
Flour	1 2/3 cup
Baking soda	1 tsp
Baking powder	1/4 tsp
Salt	3/4 tsp
Cinnamon	1/2 tsp
Ground nutmeg	1/4 tsp
Ground cloves	1/4 tsp
Sugar	1 1/3 cup
Augason whole powdered egg	4 TBL
Powder milk	2 TBL



*Pumpkin Bread
in a jar recipe*



This Pumpkin Bread recipe has a 5 year shelf life when sealed in quart canning jar. If you want a 10 year shelf life leave out the pecans or chocolate chips. Put ingredients in a wide mouth canning jar in the order given. Clean the glass rim of the jar with a clean damp cloth and make sure the canning lid is also clean. To remove the oxygen from the jar, either place an oxygen absorber in the top of the jar or use a Food Saver to remove the oxygen. Place the metal lid on the jar and then screw on the metal band. See detailed instructions on how to seal the jar at: http://homemakingdivas.com/mealinjar_intro/

Place tag on the outside of the jar with a rubber band. If the tags are laminated they can be reused

Front of Tag

Back



Pumpkin Bread

Makes 1 loaf
5 year shelf life

Use by date: _____

**ADD IN- 1/3 cup soft salted butter
1 cup canned pumpkin
and 1/2 cup water**

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Cooking Instructions Pumpkin Bread

Preheat Oven 350°

Remove oxygen absorber from the jar. Place 1 cup canned pumpkin in a mixing bowl. Add 1/3 cup softened salted butter. Cream with mixer. Blend in 1/2 cup of water and ingredients from the jar. Mix until smooth.

Grease and flour a bread pan. Place mixture in pan. Bake 1 hour. Test to see if the bread is cooked in the center by inserting a tooth pick in the center of the bread to see if it comes out clean. Remove from the oven and cool in the pans 10 minutes before turning out onto a wire rack to cool completely

Can also be cooked in 3 mini loaf pans for 45 minutes

Please leave a review or feedback on <http://homemakingdivas.com/desserts-in-a-jar/>