

RECIPES

FORESTHILL FRIENDSHIP CLUB RECIPES

I was driving through Foresthill and noticed all the Halloween decorations already going up in our community. The decorations are a fantastic addition for our Halloween on Main Street event on Halloween night. Thank you, Foresthill community, for adding to the festivities with your decorations. Thinking of Halloween means it is time for pumpkins and Pumpkin Bread. Alva Willey has a great recipe for pumpkin bread in the Recipes Old and New Foresthill Friendship cookbook from 2010. It is extremely easy to prepare and delicious.

Pumpkin Bread

2/3 cup Shortening
2 1/2 cup Sugar
4 Eggs
1 16 oz can Pumpkin (2 cups)
2/3 cup Water
3 1/2 cups Flour
2 teaspoons Baking Soda
1 1/2 teaspoons Salt
1/2 teaspoon Baking Powder
1 teaspoon Cinnamon
1 teaspoon Cloves
2/3 cup Nuts
2/3 cup Raisins

Heat Oven to 350 degrees. Grease 2 loaf pans, 9x5x3. Cream shortening and sugar. Add eggs, pumpkin, and water. Mix well. Blend in dry ingredients. Stir in nuts and raisins. Do not over mix. Divide between the 2 loaf pans. Bake for 65 minutes, use toothpick to assess that bread is done. Insert toothpick into bread and pull out. If toothpick is clean then bread is done, if not clean, cook longer and test again.