

Old Fashioned Nut Loaf

(Makes 1 loaf)

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 2 eggs, lightly beaten
- 1 1/4 cups LIBBY'S Solid Pack Pumpkin
- 1 cup granulated sugar
- 1/2 cup undiluted CARNATION Evaporated Milk
- 2 tablespoons vegetable oil
- 1/2 cup chopped nuts

COMBINE flour, baking powder, baking soda, pumpkin pie spice and salt in medium bowl.

BEAT eggs, pumpkin, sugar, evaporated milk and oil in large mixer bowl until blended. Add flour mixture and nuts; mix just until moistened. Pour into greased 9 x 5-inch loaf pan.

BAKE in preheated 350° F oven for 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool for 10 minutes. Remove to wire rack to cool completely.