

Heritage Recipes

You can share old family recipes and traditions

Pumpkin Bread in a Jar

From Don

My Mom & Dad lived without electricity up until 2002 and they used to can a lot of foods. I remember walking down in the root cellar and seeing the shelves lined with jars of everything you could want, potatoes, spiced crab apples, every kind of vegetable and canned bread. I'm not sure where she got the recipe but this is the one she gave me. We make them up a couple weeks before Christmas and pass them out to friends and neighbors. It's July now and I just opened a banana walnut bread tonight and it's just like it was just made. Shelf life is at least 1 year but they don't last that long around here.

Pumpkin Bread in a Jar

2/3 c shortening
2 2/3 c sugar
4 eggs
2 c canned pumpkin (or one of variation items)
2/3 c water
3 1/3 c flour
1/2 t baking powder
2 t baking soda
1 t cinnamon
1 t ground cloves
1 1/2 t salt
2/3 c nuts

Cream shortening and sugar, add beaten eggs, pumpkin (or variation) and water. Sift together flour, baking powder, soda, salt, and spices. Add to pumpkin mixture. Stir in nuts. Evenly distribute mixture into greased wide mouth pint jars (approx 1/2 full). Bake at 325 degrees F for 45 minutes. When done, remove 1 jar at a time and wipe sealing edge with paper towel or very clean cloth and screw cap on tightly. The heat will vacuum seal the jar and the bread will keep for up to one year. Makes 8 pints

Submit Your Favorite Recipes along with their stories to

editor@heritagerecipes.com

www.heritagerecipes.com @

Heritage Recipes

You can share old family recipes and traditions

Variations

2 c shredded apples

2 c shredded carrots

1 can whole cranberry sauce

1 bag whole ground fresh cranberries

2 c mashed bananas

2 c fresh peaches

1 3/4 c applesauce plus 1/4 c pineapple

2 c shredded zucchini

1 3/4 c applesauce plus 1/4 c raisins

Submit Your Favorite Recipes along with their stories to

editor@heritagerecipes.com

www.heritagerecipes.com @