

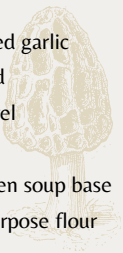
# Creamy Morel Mushroom Soup



## *Ingredients*

## *Directions*

- ½ cup butter
- 1 tablespoon minced garlic
- 1 large onion, diced
- 8 ounces fresh morel mushrooms, sliced
- 1 tablespoon chicken soup base
- 1 tablespoon all-purpose flour
- 2 cups water
- 2 cups heavy cream
- ⅛ teaspoon ground dried thyme
- salt to taste
- 2 teaspoons ground black pepper



- Melt the butter in a large pot over medium heat. Stir in the garlic, onion, and morels; cook, stirring frequently, until the onions have softened and turned translucent, about 5 minutes. Stir in chicken soup base and flour; cook for 1 to 2 minutes. Pour in water and cream; bring to a simmer, and cook 5 minutes.
- Puree half of the soup in small batches, filling the blender no more than halfway full each time. Return soup puree to pot. Cook on low 10 to 15 minutes. Season with thyme and salt and pepper before serving.

# Rhubarb Dream Bars



## Ingredients

- 2 C flour
- $\frac{2}{3}$  C confectioner's sugar
- 1 C butter
- 3 C white sugar
- 1  $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  C flour
- 4 large **eggs**, beaten
- 4  $\frac{1}{2}$  C chopped **rhubarb**



## Directions

- Preheat the oven to 350 degrees. Mix 2 cups of flour, confectioners' sugar, and butter together in a medium bowl until it forms a dough, or at least the butter is in small crumbs.
- Press into the bottom of a 9x13-inch baking dish.
- Bake for 10 minutes in the preheated oven.
- Meanwhile, whisk white sugar, salt, flour, and eggs together in a large bowl; stir in rhubarb to coat.
- Spread evenly over the baked crust when it comes out of the oven.
- Bake for another 35 minutes in the preheated oven, or until rhubarb is tender. Cool and cut into squares to serve.

# Asparagus Quiche



## Ingredients



## Directions

- 1 pound fresh **asparagus**, trim and cut into ½ inch pieces
- 10 slices bacon
- 2 (8-inch) unbaked pie shells
- 1 **egg** white, lightly beaten
- 2 cups shredded Swiss cheese
- 4 large **eggs**
- 1 ½ cups half-and-half cream
- ¼ teaspoon ground nutmeg
- salt and pepper to taste

- Preheat the oven to 400 degrees F (200 degrees C).
- Place asparagus in a steamer over 1 inch of boiling water. Cover and cook until tender but still firm, 2 to 6 minutes. Drain and cool.
- Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels. Crumble and set aside.
- Brush pie shells with beaten egg white. Sprinkle crumbled bacon and steamed asparagus into pie shells; sprinkle Swiss cheese over bacon and asparagus.
- Beat eggs, half-and-half, nutmeg, salt, and pepper in a bowl until well combined. Pour egg mixture on top of cheese.
- Bake quiches in the preheated oven until filling is set, about 35 to 40 minutes. Let cool to room temperature before serving.

# Strawberry Banana Nice Cream



## *Ingredients*

- 1 cup fresh **strawberries** - freeze before using
- 2 large ripe bananas, peeled



## *Directions*

- Cut each banana into 6 chunks and freeze until rock solid, preferably overnight.
- Put the banana chunks and strawberries in a food processor and process. Hang on, your food processor may jolt in the very beginning! The bananas will look crumbly at first, then gooey and eventually light and creamy- just like ice cream. Stop the food processor frequently to scrape down the sides of the bowl and break up any clumps. Serve right away or scrape into a container and freeze until ready to serve.



# Roasted Strawberry Whipped Ricotta Toast

## *Ingredients*

## *Directions*



- 1 cup fresh **strawberries** sliced
- 1 tablespoon **honey**
- 1 tablespoon balsamic vinegar
- 1 teaspoon vanilla extract
- 1 cup whole milk ricotta cheese
- 1 tablespoon **maple syrup**
- ½ teaspoon lemon zest
- Olive oil to drizzle
- Bread such as **French baguette, ciabatta, sourdough**

- Preheat oven to 400 degrees F.
- Add strawberries to a medium baking dish. Drizzle with honey, balsamic, maple syrup and lemon zest. Place into the oven and bake for 20 minutes, stirring half way through baking time. Set aside to cool.
- Drizzle olive oil over bread and place into the oven to toast for 1 minute.
- Place ricotta in food processor and pulse for 30 seconds to a minute until light and fluffy.
- Smear whipped ricotta between the two bread slices. Spoon roasted strawberries evenly over ricotta layer. Sprinkle with thyme and sea salt. Serve immediately.

# Candied Bacon



## Ingredients

- ¼ cup packed brown sugar
- 2 tablespoons rice vinegar
- 2 tablespoons **maple syrup**
- ground black pepper to taste
- 1 pound thick-cut bacon



## Directions

- Preheat the oven to 350 degrees.
- Mix brown sugar, rice vinegar, maple syrup, and black pepper in a small bowl.
- Place bacon slices on a cooling rack set over a baking sheet.
- Bake in the preheated oven for 10 minutes, turn slices, and bake another 5 minutes.
- Remove bacon and brush both sides with brown sugar mixture.
- Bake in the preheated oven for 10 minutes, turn slices, and bake another 5 minutes.
- Remove bacon and brush both sides with brown sugar mixture.
- Repeat basting every 5 minutes until bacon is browned and crisp, about 35 minutes.

# Arugula Beet Salad



## Ingredients

- 3 large **beets**, peeled and cut into cubes
- 2 tablespoons **olive oil**, divided
- ½ teaspoon coarse salt, divided
- ¼ teaspoon ground black pepper, divided
- 1 bunch **arugula**, torn
- ⅓ cup walnuts or pecans
- ¼ cup balsamic vinegar

## Directions

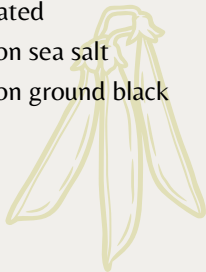
- Preheat the oven to 425 degrees.
- Mix beets, 1 tablespoon olive oil, 1/4 teaspoon salt, and 1/8 teaspoon black pepper together on a baking sheet.
- Roast in the preheated oven until beets are tender, about 40 minutes.
- Mix roasted beets, arugula, walnuts, balsamic vinegar, 1 tablespoon olive oil, 1/4 teaspoon salt, and 1/8 teaspoon pepper together in a bowl until well combined.

# Sugar Snap Peas with Lemon



## *Ingredients*

- 1 tablespoon **extra virgin olive oil**
- 1 lb fresh **sugar snap peas**
- 1 teaspoon lemon zest, freshly grated
- ½ teaspoon sea salt
- ¼ teaspoon ground black pepper



## *Directions*

- Heat oil in a skillet over medium-high heat.
- Add the snap peas and toss to coat. Cook snap peas for 2 minutes, stirring frequently.
- Add the lemon zest, salt and pepper (and thyme, if you wish) and cook an additional 3-5 minutes, until the snap peas begin to puff up and are crisp, yet tender.
- Serve immediately.
- You can also try roasting them in the oven for 8 to 10 minutes. Season with lemon zest or parmesan for extra taste.

# Breakfast Burrito



## Ingredients

- 2 teaspoons canola oil
- ½ small red onion, diced
- 1 red bell pepper, diced
- 1 cup drained, rinsed canned black beans
- ¼ teaspoon chili flakes
- Salt and freshly ground black pepper
- 4 eggs and 4 egg whites
- ⅓ cup shredded pepper Jack cheese
- Nonstick cooking spray
- 4 (10 inch) whole wheat tortillas
- ¼ cup reduced fat-free sour cream
- ¼ cup salsa
- 1 large tomato, seeded and diced
- 1 small avocado, cubed

## Directions

- Heat the canola oil in a large nonstick skillet over a medium-high heat. Cook the onions and peppers until onions are softened and peppers are slightly charred, about 8 minutes. Add black beans and red pepper flakes and cook until warmed through, another 3 minutes. Season with salt and pepper and transfer to a dish.
- Whisk together the eggs and egg whites then stir in the cheese. Spray the skillet with cooking spray, and reheat the skillet over a medium heat. Reduce heat to low and add eggs, scrambling until cooked through, about 3 minutes. Spread each tortilla with 1 tablespoon each sour cream (or yogurt) and salsa, then layer with 1/4 of the black bean mixture, 1/4 of the scrambled eggs, some diced tomato and 1/4 of the avocado. Season, to taste, with hot sauce. Roll up burrito-style and serve.

# Blackberry Spinach Salad



## Ingredients

- 3 cups **baby spinach**, rinsed and dried
- 1 pint fresh **blackberries**
- 6 ounces crumbled feta cheese
- 1 pint **cherry tomatoes**, cut in half
- 1 **green onion**, sliced
- ¼ cup finely chopped walnuts (Optional)

## Directions

- In a large bowl, toss together baby spinach, blackberries, feta cheese, cherry tomatoes, green onion, and walnuts. Perhaps garnish with edible flowers like nasturtium or pansy.



### Olive Oil & Balsamic Dressing:

- 1 sprig fresh oregano
- 1 sprig fresh thyme
- 1 cup **olive oil**
- ¼ cup balsamic vinegar
- salt and pepper to taste

# Refreshing Cucumber Lemonade



## *Ingredients*

- 1 cup water
- ½ cup white sugar
- 1 **cucumber**, sliced
- 6 lemons, juiced



## *Directions*

- Make the simple syrup: Combine water and sugar together in a saucepan over medium heat; heat until just about to boil and sugar has dissolved. Place in refrigerator until cool, about 30 minutes.
- Blend cucumber in a blender or food processor until mashed into a pulp. Pour cucumber pulp into a fine mesh strainer placed over a bowl; allow to sit until you have about 2/3 cup of cucumber juice in the bowl, about 15 minutes.
- Stir simple syrup, cucumber juice, and lemon juice together in a pitcher. Serve cold.

# Pico de Gallo



## Ingredients

- 6 plum tomatoes, chopped
- 1 small onion, finely chopped
- ½ cup chopped fresh cilantro
- 1 to 2 jalapeno peppers, seeded and finely chopped
- 3 tablespoons lime juice (about 1 lime)
- 1 tablespoon cilantro stems, finely chopped
- 1 garlic clove, minced
- ¼ teaspoon salt



## Directions

- In a medium bowl, mix together the tomatoes, onion, cilantro, jalapeno peppers, lime juice, cilantro stems, garlic and salt.
- Resist the temptation to use a food processor to chop the ingredients. The food processor's blades will change the texture of the tomatoes, onions and jalapenos, making them less crisp and more mushy. It takes more time to chop by hand, but the texture and flavor of the final dish make it worth the effort.
- Cover the bowl, and refrigerate the pico de gallo for one to two hours before serving.
- Chilling is the secret to a perfect pico de gallo. It mellows the harsh raw onion and garlic and gives the flavors time to meld. Plus, it'll give you some time to throw dinner together.



# Eggplant Pizza



## *Ingredients*

- 2 eggs
- 1 cup all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- ½ teaspoon dried oregano
- 1 large eggplant, sliced into 1/2 inch rounds
- ¼ cup olive oil
- 1 (14 ounce) can pizza sauce
- 1 ½ cups shredded mozzarella cheese

## *Directions*

- Preheat an oven to 350 degrees.
- Beat the eggs in a bowl. Mix the flour, salt, pepper, and oregano in a 1 gallon resealable plastic bag. Dip each eggplant slice in the egg, then drop the eggplant in the flour mixture one at a time, shaking the bag to coat the eggplant.
- Heat the vegetable oil in a large, deep skillet over medium heat. Place the eggplant slices in the skillet to cook, turning occasionally, until evenly browned. Drain the eggplant slices on a paper towel-lined plate. Arrange the eggplant in one layer on a baking sheet. Spoon enough pizza sauce to cover each eggplant slice. Top each eggplant with mozzarella cheese.
- Bake in the preheated oven until the mozzarella cheese is melted, 5 to 10 minutes.

# Chicken Pot Pie Soup



## Ingredients



- 5 tablespoon unsalted butter
- 1 ¼ pounds
- Skinless chicken breasts - cut into 1-inch chunks
- 1 **onion** - diced
- 3 **carrots** - peeled and diced
- 3 **celery** - diced
- 3 cloves garlic - minced
- 1 teaspoon poultry seasoning
- 5 tablespoon flour
- ⅓ cup dry white wine
- 4 cups chicken stock
- 1 bay leaf
- 1 cup **green beans** - fresh cut
- ½ cup heavy cream
- ¼ cup fresh **parsley** - chopped
- Salt and pepper

## Directions

- Melt 1 tablespoon butter in a large stockpot or Dutch oven over medium high heat. Season chicken with salt and pepper, to taste. Add chicken to the stockpot and cook until golden, about 2-3 minutes; set aside.
- Reduce heat to medium; melt remaining 4 tablespoons butter. Add onion, carrots and celery. Cook, stirring occasionally, until tender, about 3-4 minutes. Stir in garlic and poultry seasoning until fragrant, about 1 minute.
- Whisk in flour until lightly browned, about 1 minute.
- Stir in wine, scraping any browned bits from the bottom of the stockpot.
- Stir in chicken stock and bay leaf. Bring to a boil; reduce heat and simmer until flavors have blended, about 10-12 minutes.
- Stir in green beans, heavy cream and chicken; simmer until green beans are tender and soup has thickened, about 3-4 minutes.
- Stir in parsley; season with salt and pepper, to taste.



# Roasted Carrots with Olive Oil



## Ingredients

- 1 pound **carrots** - small and firm
- 2 tablespoons **olive oil** - or melted unsalted butter
- 1 tablespoon **honey**
- ½ teaspoon salt
- ¼ teaspoon black pepper



## Directions

- Preheat the oven to 400°F. Line a large, rimmed baking sheet with high-heat-resistant parchment paper, or use a 9x13-inch glass baking dish. Wash the carrots, dry them well, and peel them.
- If using large carrots, halve them crosswise and then halve their thick part lengthwise. Your goal is to have similarly sized carrot chunks. If using small carrots, you can leave them whole.
- In a large bowl or directly in the pan, toss the carrots with olive oil, honey, kosher salt, and black pepper.
- Spread the carrots on the prepared pan in a single layer. Roast until they are tender and browned, 10-15 minutes per side. Serve immediately.

# Smoked Gouda & Leek Tarts



## Ingredients

- Flour, for dusting
- 1 sheet frozen puff pastry, from one 17-ounce package, thawed
- 2 **small leeks** thinly sliced (about 2 1/2 cups)
- 1/2 cup coarsely grated smoked Gouda cheese
- 1/4 cup finely grated Parmesan
- Kosher salt and freshly ground black pepper
- 2 tablespoons finely chopped **chives**



## Directions

- Preheat the oven to 400 degrees F. On a lightly floured surface, roll the puff pastry to a 13-inch-by-10-inch rectangle and transfer to a parchment-lined baking sheet. Prick the pastry all over with a fork and scatter with the leeks and both cheeses. Sprinkle with a pinch of kosher salt and 1/4 teaspoon pepper.
- Bake until the pastry is a deep golden brown and the leeks are tender, 25 to 30 minutes. Cool for 10 minutes. Garnish with the chopped chives, cut into 16 or 24 pieces and serve.

# Beef Kabob Marinade



## *Ingredients*

- 1 tsp minced garlic
- 1 tsp onion powder
- 2 1/2 tbsp soy sauce
- 2 tbsp Worcestershire sauce
- 2 tbsp balsamic vinegar
- 1 tbsp **olive oil**
- 1/4 tsp black pepper

## *Directions*

- Mix Marinade in a bowl. Add beef. Marinate for 1 - 24 hours, minimum 20 minutes. Enough to marinate 1.5 pounds of beef.
- Load up your veggies along with your beef cubes.
- Peppers | Onions | Zucchini | Mushrooms | Yellow Squash | Small Potatoes

# Honey Butter Skillet Corn



## Ingredients

- 2 tablespoons salted butter
- 2 tablespoons **honey**
- 3-4 ears fresh **corn** cut from the cob
- 2 ounces cream cheese cut into chunks
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

## Directions

- In a skillet pan, over medium-high heat, melt the butter and honey. Once melted add the frozen corn and cook for 5-8 minutes, stirring occasionally, until cooked through.
- Add cream cheese, salt, and pepper. Stir together and let it cook, about 3-5 minutes, while stirring occasionally.
- Serve immediately. Leftovers keep well, covered in a container, and stored in the fridge.



# Best Fruit Dip



## *Ingredients*

- 1 (8 ounce) package cream cheese, softened
- 1 (7 ounce) jar marshmallow creme

## *Directions*

- Gather cream cheese and marshmallow creme.
- Place cream cheese and creme in a medium bowl.
- Blend cream cheese and marshmallow creme with an electric mixer until smooth and well combined.
- Serve with fruit and enjoy!



# Basil Pesto



## Ingredients

- 2 cups packed basil leaves
- 1 to 2 clove garlic, chopped
- 1/3 cup pine nuts or walnuts, toasted
- Juice of 1/2 lemon
- 1/2 cup extra virgin olive oil
- 1/2 cup finely grated Parmesan cheese
- Salt
- Black Pepper



## Directions

- Wash and dry basil: Wrap the basil in paper towels. Squeeze to wring out all the water and transfer to the food processor, along with the garlic, pine nuts, and lemon juice.
- Blend: Pulse until everything has broken down into small chunks. With the processor running on low speed, slowly pour in the extra virgin olive oil. Do not run the processor too long, you want to have a little bit of texture to your basil pesto.
- Stir in the parmesan: Transfer the basil mixture to a small bowl. Add the cheese and season with salt and pepper to taste. Mix to combine. If your pesto is looking a little thicker or less smooth than you like it, add a little bit more extra virgin olive oil.



# Garlicky Roasted Broccoli



## *Ingredients*



- 1 pound broccoli
- 1/4 cup olive oil
- 1 tablespoon rice vinegar
- 6 cloves garlic, peeled
- 1 teaspoon salt
- Red pepper flakes, optional
- Lemon wedges, to garnish

## *Directions*

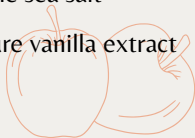
- Heat oven to 450°F. Cut the broccoli into bite-sized florets. Cut the stems into diagonal bite-sized pieces. Place in a bowl.
- Place the olive oil, rice vinegar, garlic, and salt in a small food processor and process until thick and creamy. If desired, add a pinch of red pepper flakes.
- Add the dressing to the broccoli and toss to coat. Transfer to a rimmed baking sheet and spread in an even layer.
- Roast until the broccoli is tender and the edges are singed, 12 to 15 minutes. Broil for 1 to 2 minutes. Serve hot or cold with lemon.

# Easy Cinnamon Apples



## *Ingredients*

- 3 **apples**, chopped
- 2 Tablespoons water
- 1 Tablespoon salted butter
- 1 Tablespoon **maple syrup**
- ½ teas ground cinnamon
- ⅛ teas fine sea salt
- ¼ teas pure vanilla extract




## *Directions*

- Cut apples into same-sized pieces (about ½-1" cubes).
- Put apples pieces into a skillet with 2 TBS water. Cover the pan and cook over medium heat for about 5 minutes, stirring occasionally, until the apples become slightly soft and water is absorbed.
- Add 1 TBS of butter to the skillet. Stir apples and oil together until all the apples are coated. Cook for 5 minutes, stirring every minute or so, until the apples become soft
- Add Maple syrup, cinnamon, salt and vanilla. Stir well.
- Cook for about 5 more minutes, stirring every minute until the apples reach your desired softness.
- Remove from heat and serve.

# Ultra Crispy Smashed Potatoes



## *Ingredients*

- Potatoes:
  - 12-14 small potatoes
- 
- Cooking:
  - 2 tbsp butter, melted
  - 1 tbsp olive oil
  - 3/4 tsp salt (for sprinkling)
  - 1/4 tsp black pepper
  - Finely chopped parsley

## *Directions*

- Cook potatoes: Bring a pot of water to the boil, add 1 tbsp salt. Cook potatoes until soft – around 20 to 25 minutes
- Preheat oven to 375°
- Steam dry: Drain the potatoes and let them dry in the colander for 5 minutes or so.
- Smash! Place on the tray then use a large fork or potato masher to squish them, keeping them in one piece. Thin = crisper. Thicker = fluffier insides. Both are good!
- Steam dry again: Leave on the tray to steam dry for 5 minutes or so – makes them crispier!
- Drizzle butter, then olive oil. Sprinkle with salt and pepper.
- Bake for 45 minutes or until deep golden and crispy. Do not flip!
- Serve hot, sprinkled with parsley if desired.

# Parmesan Spaghetti Squash



## Ingredients



- 2 whole spaghetti squash
- 1 to 2 tablespoons olive oil
- ½ teaspoon salt + pepper
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- ½ teaspoon red pepper flakes
- 2 cups marinara sauce
- 1 8 ounce fresh mozzarella, thinly sliced
- 2 tablespoons parmesan
- fresh basil + oregano on top

## Directions

- Preheat the oven to 425 degrees
- Slice the spaghetti squash in half lengthwise and scrape out the seeds. Brush the cut sides with olive oil. Place the squash cut-side down on a baking sheet. Roast for 25 minutes.
- Remove the baking sheet and flip the squash over. Use a fork to scrape some of the squash up. Season the squash with salt and pepper. Sprinkle on some of the basil and oregano too.
- Fill each squash with about ½ cup of marinara. Lay the slices of mozzarella on top. Sprinkle on a bit more basil, oregano and the pepper flakes.
- Return to the oven and bake for another 15 to 20 minutes, until the cheese is golden and bubbly.
- Sprinkle the squash with finely grated parmesan and fresh herbs.

# Best Potato Soup



## Ingredients

- 4 Tbsp unsalted butter
- Large yellow onion, chopped
- 2 stalks celery, chopped
- 3 cloves garlic, chopped
- 1 tsp dried thyme
- Salt to taste
- 6 medium russet potatoes peeled, cut into 1/2" cubes
- 6 cups low-sodium vegetable or chicken broth
- 1 cup half-and-half
- 6 oz. shredded smoked Gouda
- Sliced chives, for serving
- Freshly ground black pepper



## Directions

- In a large pot over medium heat, melt butter. Add onion and celery and cook, until tender and translucent, about 10 minutes. Add garlic and thyme; season with salt. Cook, stirring occasionally. Add potatoes and stir to combine. Stir in broth and increase heat to high. Bring to a boil, stirring occasionally, until potatoes are tender.
- Reduce heat to medium-low. Using a ladle, transfer about 4 cups potato mixture and broth to a blender. Partially cover or vent lid and blend until smooth. Return to pot, stirring to incorporate. Add half-and-half and bring to a simmer. Cook, stirring occasionally to ensure soup isn't scorching bottom of pot, until slightly thickened, about 12 to 15 minutes.
- Stir in Gouda until melted; season with salt.
- Divide soup among bowls. Top with chives and a few grinds of pepper.

# Classic Beef Stew



## Ingredients



## Directions

- 2 pounds **beef stew meat**
- 1 ½ teaspoons salt
- ½ teaspoon black pepper
- 2 tablespoons **olive oil**
- 1 large **yellow onion**, diced
- 4 **garlic cloves**, minced
- 2 tablespoons red wine vinegar
- 1 tablespoon tomato paste
- 2 tablespoons flour
- 1 cup red wine
- 4 cups beef broth
- ½ teaspoon thyme
- 2 bay leaves
- 1 pound **baby white potatoes**, halved or quartered
- 4 medium **carrots**, sliced
- 3 **celery** ribs, chopped

- Cut beef in 1-inch cubes and season. Pat the beef dry with paper towels. Season with salt and pepper.
- Sear the beef. In a large stockpot, heat the oil over medium-high heat. Working in batches, place the beef in the pot and sear on all sides until golden, 2 to 3 minutes per side, then remove to a plate.
- Sauté the onion. Add onion and garlic to the pot and pour in the vinegar and cook for 3 to 4 minutes, until the onion is softened. Add the tomato paste and cook for a minute more.
- Return the beef to the pot. Add the seared beef back to the pot and sprinkle the flour on top. Stir everything together, until the flour is fully dissolved.
- Add the wine, broth, thyme, and bay leaf. Use a large spoon or spatula to stir everything together. Bring the broth to a boil, then reduce the heat to low and simmer partially covered for 1 hour

# Pumpkin Bread



## Ingredients



- 2 cups flour
- 1 1/2 cups sugar
- 1 tsp baking soda
- 2 tsp baking powder
- 2 tsp cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp ground nutmeg
- 1/2 tsp sea salt
- 3 large **eggs**, room temperature
- 1 cup light **olive oil**
- 15 oz pumpkin puree

## Directions

- Preheat oven to 350°F. Butter and lightly dust with flour, two 8 1/2"x4 1/2" bread pans.
- In a large mixing bowl, whisk together the dry ingredients: 2 cups flour, 1 1/2 cups sugar, 1 tsp baking soda, 2 tsp baking powder, 2 tsp cinnamon 1/2 tsp cloves, 1/2 tsp nutmeg, and 1/2 tsp salt.
- In a second medium mixing bowl, whisk together the wet ingredients: 3 room temp eggs, 1 cup oil, and pumpkin puree.
- Pour wet ingredients over dry ingredients then whisk together until smooth. Divide evenly between 2 prepared bread pans and bake at 350°F for 45-55 minutes\*, or until a toothpick comes out clean (my oven took 50 min). Let cool in the pans for 10-15 minutes then transfer to a wire rack to fully cool.