**From Mary Ellen Taylor's *SWEET EXPECTATIONS*...**

**Jenna’s Pumpkin Bread**

**2 cups all-purpose flour**

**1/2 teaspoon salt**

**2 teaspoons baking soda**

**2 teaspoons baking powder**

**2 teaspoons cinnamon**

**2 cups sugar**

**1 cup corn oil**

**4 eggs**

**2 cups canned pumpkin**

**Sift together flour, salt, baking soda, baking powder, and cinnamon.**

**In a separate bowl blend sugar and oil, and then mix in eggs one at a time.**

**Add pumpkin to sugar/oil mixture.**

**Add dry ingredients and beat until smooth.**

**Put in an 8.5 x 4.5 x 2.75 greased pan lined with parchment paper.**

**Bake in a preheated 350 degree oven for 40 to 50 minutes.**

**Makes 2 loaves.**

**Cream Cheese Icing**

**8 ounces cream cheese at room temperature**

**1 stick butter, softened**

**1 teaspoon vanilla**

**1 box 10x powdered sugar**

**Cream together cream cheese, butter, and vanilla until well blended.**

**Mix in powdered sugar until smooth.**