Pumpkin Nut Bread

* 3 cups sugar
* 1 cup of oil (or half oil and half applesauce)
* 4 large eggs
* 3 1/2 cups flour
* 1 1/2 tsp salt
* 2 tsp soda
* 1 tsp cinnamon
* 1 tsp nutmeg
* 1 tsp cloves
* 2/3 water
* 1 16 oz can pumpkiin (not pumpkin pie filling mix)
* 1 cup pecans (may substitute walnuts if desired, or leave out entirely)

Set oven 350 degrees and spray the inside bottom of the 2 loaf pans with spray. Mix all wet ingredients together, mix all dry ingredients together in a separate bowl then add to the wet ingredients then add nuts; ensuring that it is not over mixed or it will not rise well. Spoon equally into two prepared loaf pans, dividing equally. Bake at 350 for approx. 1 hour. Sometimes on "damp" days it will not cook all the way through because these are large loaves and I HATE to make them all dark brown so I put them in the microwave for 1 minute after they come out of the oven. They are perfect! Leave in pan for 5 minutes then turn out and place on top of loaf pan to cool.