

All Aboard Mini Loaves

3¼ cups all purpose flour

1½ cups granulated sugar

¾ cup quick or old fashion oats

1½ brown sugar, packed

2 teaspoons baking soda

3 eggs

1½ teaspoons pumpkin pie spice

½ cup John Henry 3 Lick Spiker Ale

½ teaspoon baking powder

½ cup vegetable oil

½ teaspoon salt

½ cup Nestle Carnation evaporated milk

1¾ cups Libby's solid pack pumpkin (15 ounce can)

1 cup walnuts, chopped

(1) Combine flour, oats, baking soda, pumpkin pie spice, baking powder, and salt in a large bowl. Beat pumpkin, granulated sugar, brown sugar, eggs, John Henry 3 Lick Spiker Ale, vegetable oil, and evaporated milk in a large mixing bowl on medium speed until combined. Gradually beat flour mixture into pumpkin mixture on low speed; stir in walnuts. Spread into 6 greased 5 5/8 X 3¼ inch mini loaf pans.

(2) Bake in preheated 350°F oven for 40 to 50 minutes or until wooden tooth pick inserted in center comes out clean. Cool in pans on wire rack for 10 minutes. Remove to racks to cool completely.

Serve with a snifter glass of John Henry 3 Lick Spiker Ale.

