

Pumpkin Cranberry Bread

3 cups all-purpose flour
1 Tbsp plus 2 tsp pumpkin pie spice
2 tsp baking soda
1 ½ tsp salt

3 cups granulated sugar
1 can (15 oz) 100% pure pumpkin
4 large eggs
1 cup vegetable oil
½ cup orange juice or water
1 cup sweetened dried, fresh or frozen cranberries

Preheat oven to 350. Grease & flour two 9X5-inch loaf pans (plus 2 small pans*). Combine flour, pumpkin pie spice, baking soda & salt in large bowl. Combine sugar, pumpkin, eggs, vegetable oil & OJ in large mixer bowl; beat until just blended. Add pumpkin mixture to flour mixture; stir just until moistened. Fold in cranberries. Spoon batter into prepared loaf pans. Bake for 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes; remove to wire racks to cool completely. Makes 2* loaves.

*Recipe calls for 2 regular loaf pans. I find it takes much longer to bake all the way through. I've also used one 9X5 loaf pan and an 8X8 or 9X9 pan, which works fairly well. This freezes well.