



Pumpkin Cranberry Bread

Preparation Time: 10 mins

Cooking Time: 55-60 mins

Makes: 2 loaves

Difficulty: Easy

INGREDIENTS

1 $\frac{3}{4}$ cups of butternut pumpkin mashed
3 cups all-purpose flour
3 cups sugar
 $\frac{1}{2}$ teaspoon salt
4 eggs
1 $\frac{1}{2}$ teaspoons salt
2 teaspoons baking soda
1 cup vegetable oil
1 cup fresh/frozen cranberries
 $\frac{1}{2}$ cup orange juice
1 tablespoon & 2 teaspoons pumpkin pie
spice

Notes:

- I use 1 butternut pumpkin, that usually equals 1 $\frac{3}{4}$ cups.
- For US folks, 1 can of Libby's Canned Pumpkin works
- In lieu of pumpkin pie spice, replace with 1 teaspoon ground ginger, $\frac{1}{2}$ tspn ground cloves, 1.5 teaspoons

DIRECTIONS

1. Preheat oven to 350f/180c
2. In a large bowl, combine flour, pumpkin spice, baking powder/soda, and salt.
3. Add eggs, sugar, oil, , orange juice, and pumpkin to flour mixture. Using a wooden spoon, mix until combined.
4. Gently fold in the cranberries.
5. Spoon mixture into 2 greased loaf pans, lined with parchment paper. (9"x5" or 22cm x 12.7 cm)
6. Bake for 60 mins. I find at altitude it takes a little longer.

Note:

If cooking your pumpkin, cut into reasonable size pieces (not too small otherwise they will dry out, lightly toss in olive oil, place on oven tray lined with parchment paper and cover with alfoil. Cook until cooked through. Place in a bowl and mash or puree until smooth. Let cool before adding to mixture.