



Pumpkin Cranberry Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

14

Description

This pumpkin cranberry bread is moist tangy and perfect for the holidays Walnuts add a delicious crunch

Ingredients

— - 2 ¼ cups all-purpose flour - 1 tablespoon pumpkin pie spice - 2 teaspoons baking powder - ½ teaspoon salt - 2 cups white sugar - 1 (15 ounce) can pumpkin puree - 2 large eggs - ½ cup vegetable oil - 1 cup dried cranberries - 1 cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9x5-inch loaf pans (or 4 mini loaf pans). Combine flour
2. pumpkin pie spice
3. baking powder
4. and salt in a mixing bowl. Combine sugar
5. pumpkin purée
6. eggs
7. and oil in a small mixing bowl. Beat until just blended. Stir the wet mixture into the dry with a wooden spoon until batter is just moistened. Fold cranberries and walnuts into the batter. Spoon the batter into the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. about 50 to 60 minutes. Cook's Note If using mini loaf pans
9. begin checking bread after 25 minutes.