

Cranberry Pumpkin Bread

Yield: 1 loaf.

Ingredients

- 1 cup canned or cooked pumpkin
- 1 cup sugar
- 1/2 cup milk
- 2 eggs
- 1/4 cup butter or margarine, melted
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1 cup chopped walnuts
- 1 cup fresh or frozen cranberries

Directions

1. In a mixing bowl, beat pumpkin, sugar, milk, eggs and butter.
2. Combine dry ingredients; stir into pumpkin mixture.
3. Fold in walnuts and cranberries.
4. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan.
5. Bake at 350° for 70 minutes or until a toothpick inserted in the center comes out clean.
6. Cool in pan for 10 minutes; remove to a wire rack to cool completely.