

# Northland™ Cranberry-Pumpkin Bread

## Ingredients

- Eggs 4
- Vegetable oil 1/2 cup 125 ml
- Sugar 3 cups 750 ml
- Canned pumpkin 1 can (16 oz) 500 g
- All-purpose flour 3-3/4 cups 925 ml
- Baking soda 2 tsp. 10 ml
- Salt 1 tsp. 5 ml
- Pumpkin pie spice 1-1/3 tbsp. 20 ml
- Northland™ Fresh Cranberries, whole 2 cups 500 ml
- Nuts, chopped 1 cup 250 ml

## Directions

1. Preheat oven to 350° F (180° C).
2. In a large mixing bowl, beat eggs; add oil and mix. Blend in sugar and pumpkin.
3. In a separate bowl, sift together dry ingredients. Add to pumpkin mixture. Fold in cranberries and nuts.
4. Pour into two greased 9 x 5 x 3-inch (23 x 12 x 7 cm) loaf pans.
5. Bake at 350° F (180° C) 75 minutes, or until toothpick inserted in center comes out clean.
6. Cool 5 minutes, then remove from pans to continue cooling.