

Bread

Pumpkin Cranberry Bread

3 cups all-purpose flour
1 tbsps + 2 tspns pumpkin pie spice
2 teaspoons baking soda
1 1/2 teaspoons salt
3 cups granulated sugar
1 can (15 oz) pumpkin
4 large eggs
1 cup vegetable oil
1/2 cup orange juice or water
1 cup sweetened dried, fresh or frozen cranberries

Preheat oven to 350 degrees.

Grease and flour two 9"x5" -OR- three 8"x4" -OR- five or six 5"x3" loaf pans

Combine flour, pumpkin pie spice, baking soda and salt in large bowl.

Combine sugar, pumpkin, eggs, vegetable oil and orange juice in a 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.

FOR 8"x4" LOAF PANS, BAKE FOR 55 to 60 MINUTES. FOR 5"x3" LOAF PANS, BAKE FOR 50 TO 55 MINUTES.

Per Serving (excluding unknown items): 5961 Calories; 243g Fat (36.1% calories from fat); 65g Protein; 899g Carbohydrate; 12g Dietary Fiber; 862mg Cholesterol; 5984mg Sodium. Exchanges: 19 1/2 Grain(Starch); 3 1/2 Lean Meat; 45 1/2 Fat; 40 Other Carbohydrates.