

Aunt Betty's Pumpkin Cranberry Bread



INGREDIENTS

- 2-1/4 cups all-purpose flour
- 1 tablespoon pumpkin pie spice
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 eggs
- 2 cups white sugar
- 1 (15 ounce) can pumpkin puree
- 1/2 cup vegetable oil
- 1 cup dried cranberries
- 1 cup chopped walnuts

DIRECTIONS

1. Preheat oven to 350 degrees. Grease and flour 2 9x5 inch loaf pans (or 4 mini loaf pans).
2. In a mixing bowl, combine flour, pumpkin pie spice, baking powder, and salt.
3. Combine eggs, sugar, pumpkin, and oil in small mixing bowl, beat until just blended. Stir the wet mixture into the dry with a wooden spoon until batter is just moistened. Fold the cranberries and walnuts into the batter. Spoon the batter into the prepared loaf pans.
4. Bake in preheated oven for 50 to 60 minutes. (If using mini loaf pans, check after 25 minutes.)