

Cranberry Pecan Pumpkin Bread

Breads

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ingredients

3 cup	all purpose flour
1 tsp	salt
1 tsp	baking powder
1 tsp	baking soda
4 tsp	pumpkin pie spice
2 cup	canned pumpkin (not pumpkin pie filling)
2/3 cup	brown sugar
2/3 cup	granulated sugar
1 cup	applesauce OR canola oil
3 pc	eggs room temperature
1 Tbsp	vanilla extract
1 cup	dried cranberries
1 cup	chopped pecans toasted

instructions

- Preheat oven to 350F. Grease two 8"x4" in loaf pans and line with parchment paper. Set aside.
- In a large bowl, whisk together flour, salt, baking powder, baking soda and pumpkin pie spice. Set aside.
- In a medium bowl, whisk together pumpkin, brown sugar, granulated sugar, applesauce OR oil, eggs, and vanilla extract.
- Stir wet ingredients into dry ingredients, mixing just until moistened and combined.
- Fold in cranberries and pecans, reserving a small amount of pecans for topping if desired.
- Pour half of the batter into each of the prepared loaf pans and bake for 50 to 55 minutes or until an inserted toothpick comes out clean.
- Cool for 10 minutes in the pan before removing to a wire rack to cool completely.



BC Cranberry Marketing Commission Recipe Contest