

PUMPKIN CRANBERRY BREAD

MAKES 1 LOAF

Tip: You can play with this recipe by adding walnuts, pecans, orange zest, or pumpkin pie spice.

Recipe adapted from jsyfruitveggies.org

- 1 ½ cups whole wheat flour
- 1 can pumpkin (15 oz.)
- ½ cup brown sugar, packed
- 2 large eggs
- 1/3 cup vegetable oil
- 2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- ½ cup orange juice
- ¾ cup dried cranberries



1. Preheat oven to 350° F.
2. Grease a loaf pan with oil or cooking spray.
3. In a small bowl, stir together cinnamon, baking soda and flour.
4. In a large bowl, mix together pumpkin, vegetable oil, brown sugar, eggs, vanilla and orange juice.
5. Add flour mixture to pumpkin mixture. Stir until just blended.
6. Mix in cranberries.
7. Pour batter into loaf pan and bake for about 60 minutes, or until a toothpick comes out clean when inserted into the center.

