

Norma's Cranberry Pumpkin Bread



OVEN - 350 degrees F.

Grease and flour two 9 x 5 x 3 - inch loaf pans.

Bake for 60 to 65 minutes.

<https://patriciaspatchwork.blogspot.com/2018/10/normas-cranberry-pumpkin-bread.html>

Ingredients

- 1 can (15 oz.) pumpkin
- 2 cups sugar
- 2 large eggs, beaten with a fork
- ¼ cup extra-virgin olive oil
- 1 cup applesauce
- 4 cups flour
- 1 tablespoon ground cinnamon
- 1 tablespoon ground nutmeg
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1-½ cups fresh cranberries, cut in half
- 1 cup chopped walnuts

Preparation

1. Preheat oven to 350 degrees F. Grease and flour two 9 x 5 x 3 - inch loaf pans.
2. In a large bowl, combine the pumpkin, sugar, eggs, olive oil, and applesauce. Mix with a spoon.
3. In another large bowl, combine the flour, cinnamon, nutmeg, baking powder, and baking soda with a whisk.
4. Add the dry ingredients to the pumpkin mixture, stirring with a spoon until

combined. Add the dry ingredients with a large serving spoon.

5. Fold in cranberries and nuts. (If you are using frozen cranberries, cut in half while frozen and then let thaw.)
6. Pour batter into prepared pans.
7. Bake for 60 to 65 minutes or until a toothpick inserted in the center comes out clean.
8. Cool for 10 minutes in pans on wire rack. Run a knife around the inside edges before removing the loaves to finish cooling on wire racks.
9. Wrap in foil. Freezes well. Remove from freezer the night before.