

Cranberry-Pumpkin Bread

4 eggs
½ cup vegetable oil
3 cups sugar
1 can pumpkin (16 oz)
3 ¾ cups all-purpose flour
2 tsp baking soda
1 tsp salt
1 1/3 tsp pumpkin pie spice (or combination of cinnamon and nutmeg)
2 cups fresh cranberries, or thawed frozen cranberries
1 cup nuts (optional)

Preheat oven to 350'

In large mixing bowl, beat eggs; add oil and mix. Blend in sugar and pumpkin. In separate bowl combine all dry ingredients. Add to pumpkin mixture. Fold in cranberries and nuts (if using). Pour into two (2) greased 9x5x3 inch bread pans. Bake at 350' for 75 minutes, or until toothpick inserted into center comes out clean. Cool 5 minutes and remove from pans to continue cooling.

Nutrition Information based on a total of 20 slices – 10 slices per loaf
279 calories, 4g protein, 51g carbohydrates, 7g fat, 1g sat. fat, 48mg cholesterol, 257mg sodium.