

Another Great Recipe from

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## Cynthia's Pumpkin Cranberry Nutty Bread

### Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- A generous shake of pumpkin pie spice like a couple tablespoons
- 1/3 cup water or milk
- 1/2 teaspoon vanilla
- 6 tablespoons (3/4 stick) butter, softened, or 1/3 cup vegetable shortening
- 1 cup sugar plus 1/3 cup packed brown sugar
- 2 large eggs
- 1 cup cooked or canned pumpkin
  - If you use frozen cooked – be sure its nicely thawed and mashed up or pureed.
- 1/2 cup coarsely chopped walnuts or pecans
- 1/3 cup craisins.... Those raisin style cranberries. (you can also use whole cranberries that you can get seasonally in the produce section) – they freeze whole just fine you can keep them all year – be sure to thaw before you add.

### Directions

- Preheat the oven to 350°F. Grease a 9 x 5-inch loaf pan.
- Blend in a small bowl:
  - flour, baking soda, baking powder, salt, ground cinnamon, and your pumpkin pie spice
- Combine in a large bowl:
  - butter, sugar, brown sugar & vanilla beat till fluffy
  - Then beat in eggs one at a time.
  - Add pumpkin and beat on low speed just until blended.
- Add the flour mixture in 3 parts, alternating with milk, beating on low speed or stirring with a rubber spatula until smooth and scraping the sides of the bowl as necessary.
- Fold in your nuts and cranberries
- Pour into the prepared pan and spread evenly.
- Bake until a toothpick inserted in the center comes out clean, about 1 hour. Let cool in the pan on a rack for 5 to 10 minutes before removing to cool completely on the rack.