

Pumpkin Cranberry Bread
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Yield: 1 loaf

Ingredients

1 cup canned solid-pack pumpkin
1 cup sugar
1/4 cup water
2 large eggs
1/4 cup vegetable oil
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
1 cup picked-over fresh or frozen cranberries

Preparation

1. Preheat oven to 350° F. and butter a loaf pan, 8 1/2 by 4 1/2 by 2 3/4 inches.
2. In a large bowl with an electric mixer beat together pumpkin, sugar, water, eggs, and oil. Sift in flour, baking powder, salt, baking soda, and spices and stir just until batter is smooth. Stir in cranberries and spoon batter into loaf pan, spreading evenly.
3. Bake bread in middle of oven 1 hour and 15 minutes, or until a tester comes out clean, and cool in pan on a rack 10 minutes. Turn bread out onto rack and cool completely. Bread may be made 4 days ahead and chilled, covered.