

Pumpkin Cranberry Bread

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Ingredients:

1 Cup brown sugar	
1 Tablespoon pumpkin pie spice	1 3/4 cups (15 ounce can) pumpkin
2 teaspoons baking powder	1/2 Cup canola oil
1/2 Teaspoon salt	1 Cup fresh cranberries
2 eggs	1 cup chopped pecans or walnuts
1 Cup sugar	

Instructions:

Combine flour, spices, baking powder and salt in a large bowl. Combine eggs, sugar, pumpkin and oil in small bowl. Beat until just blended. Add pumpkin mixture to flour mixture. Fold in cranberries. Bake in greased and floured loaf pan at 350° for 55 minutes to 60 minutes or until wooden pick inserted into center comes out clean. Cool in pans for 10 minutes and remove to wire rack.