

Pumpkin Spice Bread

Ingredients

3 c Flour
2 t Baking Powder
1 1/4 t Salt
1 t Ground Cinnamon
1/4 t Ground Allspice
2 Eggs
16 oz Pumpkin Puree
1 c Brown Sugar
1/2 c Maple Syrup
1/4 c Vegetable Oil
1/2 c Dried Cranberries

Instructions

1.Preheat oven to 350 degrees. Grease 9" by 5" loaf pan.

2.In large bowl mix first 6 ingredients. In medium-sized bowl, beat eggs with pumpkin, brown sugar, maple syrup, and vegetable oil; stir into flour mixture just until flour is moistened. Gently stir in cranberries. Spoon batter evenly into loaf pan.

3.Bake 1 hour and 15 minutes or until toothpick inserted in the center comes out clean. Cool bread in pan on wire rack 10 minutes; remove from pan and finish cooling on wire rack.