Cranberry Pumpkin Bread

written by The Recipe Exchange | August 30, 2017

Ingredients

1 cup granulated sugar
½ cup brown sugar
2 cups flour
2 tsp baking soda
1 tsp salt
1 tsp ground ginger
1 tsp ground nutmeg
1 tsp ground cinnamon
1 tsp ground cloves
1 tsp allspice
2 large eggs (whisked)
1 cup whole milk
6 tbsp unsalted butter (melted)
1 can (15 oz) pumpkin puree
1 cup dried cranberries

Directions

Preheat the oven to 350° F.

In a large bowl, combine the granulated sugar, brown sugar, flour, baking soda, salt, ginger, nutmeg, cinnamon, ground cloves and allspice together.

In another large bowl, combine the whisked eggs, milk, melted butter and pumpkin puree.

Add the dry ingredients and mix well. Hand mix in the dried cranberries.

Pour the batter into two greased 9×5 loaf pans.

Place in the oven and bake for 50-60 minutes.