

2008 FALL FESTIVAL RECIPE WINNER
2nd Place Winner – Valerie Puntillo, Camden, SC

Pumpkin Cranberry Bread

Ingredients:

- 1 can (15oz) pure pumpkin
- 2 large eggs
- 1 ½ cups all purpose flour
- 1 teaspoon baking soda
- 1 ½ cups granulated sugar
- ½ cup vegetable oil
- ¼ cup orange juice
- 2 ½ teaspoon pumpkin pie spice
- ¾ teaspoon salt
- ½ cup sweetened dried cranberries

Directions:

Preheat oven to 350 degrees. Beat together pumpkin, vegetable oil, eggs and orange juice in a large mixing bowl until blended. Add flour, pumpkin pie spice, baking soda, salt, sugar and cranberries; stir until just moistened. Spoon batter into greased and floured 9 x 5 inch loaf pan; bake in preheated oven for 60-65 minutes or until wooden pick inserted into center comes out clean.

Cool in pan for 10 minutes; remove to wire rack to cool completely. Mix confectioners (10x) sugar and warm water to drizzle over bread. Makes one loaf.