

PUMPKIN
Cranberry
BREAD

IN A JAR

DIRECTIONS

Heat oven to 350 degrees F. Grease and flour two medium loaf pans. In a large bowl, combine 1 cup canned pumpkin, 1/2 cup vegetable oil and 2 eggs, stirring until well blended; set aside. Place contents of jar into a medium bowl; mix until well blended and brown sugar is no longer clumped. Add flour mixture into the pumpkin mixture, stirring until well blended. Divide batter evenly between the prepared pans. Bake for 40-50 minutes, or until inserted pick comes out clean and tops of loaves spring back when pressed. Makes 2 medium loaves.

PUMPKIN
Cranberry
BREAD

IN A JAR

DIRECTIONS

Heat oven to 350 degrees F. Grease and flour two medium loaf pans. In a large bowl, combine 1 cup canned pumpkin, 1/2 cup vegetable oil and 2 eggs, stirring until well blended; set aside. Place contents of jar into a medium bowl; mix until well blended and brown sugar is no longer clumped. Add flour mixture into the pumpkin mixture, stirring until well blended. Divide batter evenly between the prepared pans. Bake for 40-50 minutes, or until inserted pick comes out clean and tops of loaves spring back when pressed. Makes 2 medium loaves.

PUMPKIN
Cranberry
BREAD

IN A JAR

DIRECTIONS

Heat oven to 350 degrees F. Grease and flour two medium loaf pans. In a large bowl, combine 1 cup canned pumpkin, 1/2 cup vegetable oil and 2 eggs, stirring until well blended; set aside. Place contents of jar into a medium bowl; mix until well blended and brown sugar is no longer clumped. Add flour mixture into the pumpkin mixture, stirring until well blended. Divide batter evenly between the prepared pans. Bake for 40-50 minutes, or until inserted pick comes out clean and tops of loaves spring back when pressed. Makes 2 medium loaves.