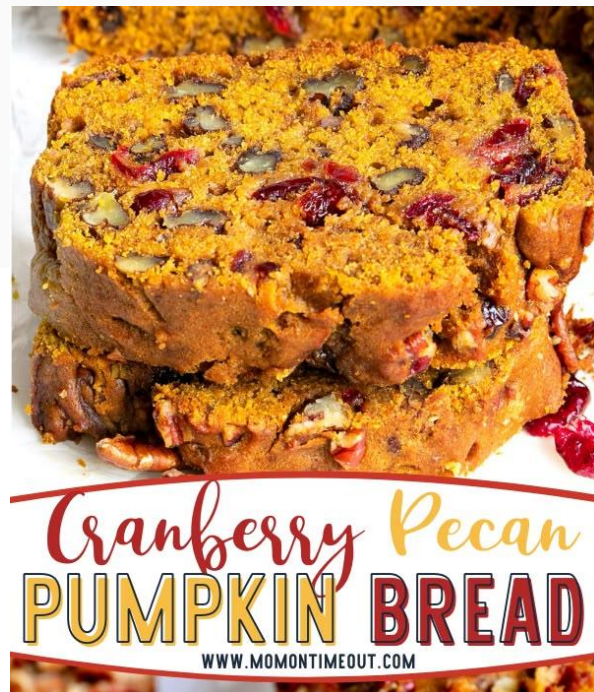


Cranberry Pecan Pumpkin Bread

This extra delicious and supremely moist Cranberry Pecan Pumpkin Bread is bursting with fall flavors! So easy to make to and a guaranteed hit with friends and family this holiday season. This easy recipe is sure to become a new family favorite!

 Prep Time	10 minutes
 Cook Time	50 minutes
 Total Time	1 hour
 Servings	<u>24</u>
 Calories	170kcal



Instructions

1. Preheat oven to 350F. Grease two 8x4 in loaf pans and line with parchment paper. Set aside.
2. In a large bowl, whisk together flour, salt, baking powder, baking soda and pumpkin pie spice. Set aside.
3. In a medium bowl, whisk together pumpkin, brown sugar, granulated sugar, applesauce OR oil, eggs, and vanilla extract.
4. Stir wet ingredients into dry ingredients, mixing just until moistened and combined.
5. Fold in cranberries and pecans, reserving a small amount of pecans for topping if desired.
6. Pour half of the batter into each of the prepared loaf pans and bake for 50 to 55 minutes or until an inserted toothpick comes out clean.
7. Cool for 10 minutes in the pan before removing to a wire rack to cool completely.

Ingredients

- 3 cups all purpose flour
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 4 tsp [pumpkin pie spice](#)
- 2 cups canned pumpkin (not pumpkin pie filling)
- 2/3 cup brown sugar
- 2/3 cup granulated sugar
- 1 cup applesauce OR canola oil
- 3 eggs room temperature
- 1 tbsp vanilla extract
- 1 cup [dried cranberries](#)
- 1 cup chopped pecans toasted