

Cranberry-Nut Pumpkin Bread (Makes 2 loaves)

¾ cup butter
2 ½ cups sugar
4 eggs
16 oz. can pumpkin
⅔ cup water
3 ½ cups unbleached flour
2 tsp. baking soda
1 ½ tsp. salt
1 ½ tsp baking powder
1 tsp. cinnamon (I use 1 ½ tsp.)
1 tsp. ground cloves
⅔ cup chopped pecans
½ cup of dried cranberries

In large bowl cream together butter, sugar and 2 eggs. Add remaining eggs, one at a time, beating thoroughly. Next, stir in pumpkin and water. In separate bowl combine all remaining ingredients (except nuts and cranberries) and mix well. Add to pumpkin mixture, a little at a time, and stir until batter is thoroughly blended. Fold in the nuts and cranberries. Spoon batter into 2 greased and floured loaf pans. Bake at 350 for 1 hour and 10 minutes or until toothpick inserted in center, comes out clean. Cool about 15 minutes before removing from loaf pans.