



# Cranberry Pumpkin Bread

Servings: 0 servings

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## Ingredients

4 eggs  
2/3 cup water  
1 cup vegetable oil  
1 (1 6-ounce) can pumpkin  
3 cups whole wheat flour or 3-1/2 cups all-purpose flour  
2 cups sugar  
2 cups whole or chopped  
Cranberries  
2 teaspoons baking soda  
1-1/2 teaspoons salt  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1/8 teaspoon ground cloves

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## Directions

Beat the eggs in a large mixing bowl. Add the water, oil and pumpkin, and mix until well blended. Sift the flour, sugar, baking soda, salt, cinnamon, nutmeg and cloves together. Add the flour mixture to the egg mixture gradually, mixing until the batter is well blended. Stir in the cranberries. Divide the batter among 3 well-greased 4x8-inch loaf pans.

Bake at 350 degrees for 1 hour or until a wooden pick inserted in the center comes out clean. Let the bread cool in the pans on wire racks.

Yield: 3 loaves (1 8 servings)

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