

NAPA VALLEY GRILLE

CRANBERRY PUMPKIN BREAD

1 cup canned solid-pack pumpkin
2 large eggs
¼ cup water
1 cup granulated sugar
¼ cup vegetable oil
2 cups all purpose flour
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon baking soda
½ teaspoon cinnamon
¼ teaspoon ground ginger
¼ teaspoon ground cloves
1 cup fresh cranberries

Preheat oven to 350 degrees.

In a large bowl, combine the canned pumpkin, granulated sugar, water, eggs, and the vegetable oil with a whisk until smooth. Sift the flour, salt, baking soda, cinnamon, ground ginger, ground cloves. Add to the wet mixture and stir until smooth. Stir in the fresh cranberries and pour into the loaf pan.

Place the loaf pan on a baking sheet and put on the center rack of the oven. Bake for an hour and a half. Remove from the oven and let cool for 20 minutes. Remove from the loaf pan and allow the bread to cool completely before serving because as it cools, it is still cooking slightly.