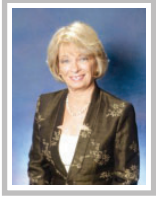


WHAT'S COOKIN' ?

HOLIDAY PRINTABLE RECIPE, BON APPÉTIT!



JAN NEWSOME'S PUMPKIN LOAF

What could be better than waking up to a fresh slice of pumpkin bread coupled with a cup of coffee on a cold winter's day? You will definitely impress your guests with Jan's special Pumpkin Loaf recipe.

INGREDIENTS

- 4 eggs
- 1 15oz. can canned pumpkin
- 1 cup vegetable oil
- 1 cup orange juice
- 3 cups sugar (1-1/2 brown sugar; 1-1/2 cup white sugar)
- 3 cups flour
- 1 teaspoon baking powder
- 1-1/2 teaspoon baking soda
- 1-1/2 teaspoon cinnamon
- 1 teaspoon nutmeg
- 2/3 cup nuts (pecans or walnuts)
- 2/3 cup cranberries or golden raisins

DIRECTIONS

1. **Prepare** – Two 9x5 loaf pans with cooking spray.
2. **Combine** – All dry ingredients in separate bowl (leave out nuts/cranberries).
3. **Mix** – Beat eggs w/ whisk then add pumpkin, oil & OJ all at one time in large bowl. Mix until blended.
4. **Blend** – Slowly blend small batches of dry ingredients into pumpkin mixture. Use whisk to stir. Add nuts/cranberries to last remaining batch of dry ingredients to coat. Mix in remaining flour/sugar w/ nuts & thoroughly combine.
5. **Heat oven to 350 degrees.** Have a cookie sheet on oven rack to keep loaf pans flat on rack. Evenly pour batter into each loaf pan. Each pan should fill to at least half way.
6. **Bake** – 55 minutes to 1 hr. If loaf appears done but toothpick in center is still a bit wet, turn oven off and leave loaf in oven another 5 minutes. Test w/toothpick again. If still wet, leave loaf in oven but open door slightly. Remove after several minutes.
7. **Note** – Test both loafs. I've had one loaf get done 5 minutes before the other loaf.

