

## Pumpkin Bread with Walnuts and Fresh Cranberries

### Ingredients

1 cup pumpkin puree  
2 eggs  
1/2 cup vegetable oil  
1/3 cup water  
1 1/2 cups white sugar  
1 3/4 cups all-purpose flour  
2 teaspoons baking soda  
1 teaspoons salt  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/4 teaspoon ground ginger  
1/2 cup chopped walnuts  
1 cup fresh cranberries

### Directions

Preheat oven to 350F. Prepare a 8x4 inch loaf pan with cooking spray and flour.

In the mixing bowl of your stand mixer, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture by until just blended. Fold in walnuts and cranberries. Pour into the prepared pan.

Bake for about 55-60 minutes in the preheated oven. Bread is done when toothpick inserted in center comes out clean.