Pumpkin Cranberry Bread

3 cups all purpose flour

1 tablespoon plus 2 teaspoons pumpkin pie spice

2 tsp. baking soda

½ tsp. salt

1 cup granulated sugar

1 can (15 oz) Libby’s 100 % pure Pumpkin

4 large eggs

1 cup vegetable oil

½ cup Orange Juice

1 cup sweetened dried , fresh or frozen cranberries

Heat oven to 350 degrees.

Grease and flour two 9 x 5 inch bread pans.

 You can use three 8 x 4” loaf pans or

 Five or six 5 x 3” mini-loaf pans

Combine:

 Flour, pumpkin pie spice, baking soda and salt in a large bowl.

In a second MIXER bowl:

Combine:

 Sugar, pumpkin, eggs, vegetable oil, orange juice in the mixer bowl.

 Beat this mixture until just blended.

Add pumpkin mixture to flour mixture,

Stir just until moistened.

Fold in cranberries.

Spoon batter into your loaf pans.

Bake about 55 – 60 minutes or until wooden toothpick inserted in center comes out clean.

Cool in pans on wire rack for 10 minutes.

Remove to wire racks to cool completely.