Fruity Nutty Pumpkin Bread



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Recipe by: Laura Vitale

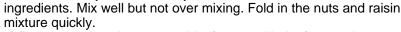
Serves 8

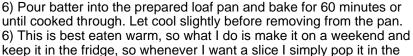
Prep Time: minutes Cook Time: minutes

Ingredients

- __1 ½ cups of All Purpose Flour
- __1/2 cup Pumpkin Puree
- ___1 Tbsp of Pumpkin Pie Spice
- __½ tsp Baking Powder
- ___1/2 tsp Baking Soda
- ½ tsp Salt
- __1 1/4 Cups of Sugar
- __½ cup of Apple Sauce
- _1 tsp of Vanilla
- __2 Eggs
- __1/3 cup of Chopped Walnuts
- __1/3 cup of Golden Raisins
- __1/3 cup of Dark raisins
- 1/3 cup of Sweetened dried cranberries

- 1) Preheat your oven to 350 degrees.
- 2) Spray a 9by5 nonstick loaf pan with non stick cooking spray, lay the bottom with parchment paper and set aside.
- 3) In a small bowl mix together the first 5 ingredients and set aside.
- 4) Add about ¼ cup of the dry mixture to the nuts and dried fruit, mix until they are covered in flour and set aside.
- 5) In a large bowl whisk together all of the remaining ingredients. Once the wet mix is nice and creamy, add in the dry





microwave for about 45 second or in the toaster for that crunchy outside and soft and warm inside.

