



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

PUMPKIN APPLE BREAD

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| 3 cups all-purpose flour | 4 large eggs |
| 2 ½ cups granulated sugar | 1 can (16 ounces) canned pumpkin |
| 2 teaspoons baking soda | ½ cup vegetable oil |
| 1 ½ teaspoons ground cinnamon | 2 Granny Smith apples, peeled, cored, and finely chopped |
| 1 teaspoon ground nutmeg | ¼ to ¾ cup sweetened dried cranberries (cherry or orange flavored), soaked in ½ cup hot water for 10 minutes and drained |
| 1 teaspoon ground cloves | |
| ¾ teaspoon salt | |
| ¼ teaspoon ground allspice | |

STREUSEL TOPPING

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| ½ cup all-purpose flour | ¼ cup butter, melted |
| ½ cup firmly packed brown sugar | 1 teaspoon ground cinnamon |
| 1/3 cup chopped pecans or walnuts | |

1. Grease two 9 x 5 x 3 inch loaf pans or 6 mini loaf pans; set aside.
2. In large bowl, stir together dry ingredients.
3. In medium bowl, combine eggs, pumpkin and oil. Fold into dry ingredients and stir well. Gently fold in apples and dried cranberries.
4. Divide evenly among prepared loaf pans.
5. *For topping:* Combine all topping ingredients in small bowl; sprinkle evenly over top of loaves.
6. Bake in 350 degree F oven for 50 to 60 minutes for loaf pans and 35 to 40 minutes for mini loaf pans.
7. Cool for 10 to 15 minutes before removing from pans. When cooled, wrap individually in plastic wrap.

Makes 2 regular or 6 mini loaves.

