

## Autumn Pumpkin Loaf

Adapted from *More of Canada's Best Bread Machine Baking Recipes*  
by Donna Washburn and Heather Butt

For a 2-lb loaf:

$\frac{2}{3}$ cup	water
$\frac{2}{3}$ cup	pureed pumpkin
2	eggs
$\frac{1}{3}$ cup	skim milk powder (I didn't use)
$1\frac{1}{2}$ tsp.	salt
$\frac{1}{3}$ cup	granulated sugar
2 Tbsp.	butter
3 cups	flour
$\frac{1}{2}$ tsp.	ground allspice
$\frac{1}{2}$ tsp.	ground ginger
$\frac{1}{4}$ tsp.	ground nutmeg
$1\frac{1}{4}$ tsp.	bread machine yeast
$\frac{1}{3}$ cup	dried cranberries
$\frac{1}{3}$ cup	pumpkin seed

Measure all ingredients except dried cranberries and pumpkin seeds into baking pan. Set for *Sweet* cycle and add cranberries and seeds at the signal.