

## Pumpkin Walnut Bread

The quintessential fall bread. I prefer to cook up a batch of fresh pumpkin to use in my breads but canned works just as well, The cranberry orange preserves are a delicious compliment to the bread so don't skip them! This bread is not an overly sweet bread nor are the preserves, perfect for breakfast or an afternoon snack.

2 C flour  
1 t baking soda  
1 t baking powder  
1 t salt  
1/2 t cinnamon  
1/2 t cloves  
1/2 t ginger  
1/2 C unsalted butter, room temperature  
3/4 C + 1 T sugar  
2 large eggs  
1 C pumpkin  
1 1/2 t grated lemon peel  
1 t vanilla  
1/2 C sour cream  
1/2 C whole milk  
1 C chopped walnuts, toasted

Preheat oven to 325 degrees F. Butter a 9x5 loaf pan.

Sift first 7 ingredients into a bowl. Using an electric mixer, beat the butter in a large bowl until light. Gradually beat in 3/4 C sugar. Beat in eggs, one at a time. Beat in pumpkin, lemon peel and vanilla.

Whisk sour cream and milk together in a small bowl. Beat flour and sour cream mixtures alternately into batter in 2 additions each. Fold in nuts.

Transfer batter to prepared pan, smooth top. Sprinkle with 1 T sugar.

Bake until tester inserted into center comes out clean, about 1 hour 10 minutes. Cool in pan 10 minutes, turn out onto cooling rack.

## Cranberry Orange Preserves

2/4 C orange juice  
1/2 C sugar  
2 C cranberries  
2 C orange marmalade

3/4 C dried cranberries  
1 T grated orange peel  
1 T grated lemon peel  
1/4 t cloves

Stir juice and sugar in medium saucepan over medium high heat until sugar is dissolved. Add remaining ingredients; bring to boil. Reduce heat to medium; simmer until mixture is reduced to 3 C, stirring occasionally, 15 minutes. Cool. Serve with Pumpkin Walnut Bread.

Source: Bon Appetit October 2000 issue