

## Spiced Pumpkin Bread—Inspired by the Culinary Resource Center at my local Market

- 1 cup raisins (or other dried fruit)
- 1 (15-oz.) can pumpkin puree
- $\frac{2}{3}$  cup orange juice
- 2 Tablespoons molasses
- 1  $\frac{1}{2}$  teaspoons vanilla extract
- 3  $\frac{1}{3}$  cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- $\frac{3}{4}$ -1 teaspoon ground cloves
- $\frac{3}{4}$  cup (1  $\frac{1}{2}$  sticks) unsalted butter, softened
- 2 cups sugar
- 4 eggs
- 1 cup chopped pecans or walnuts

Preheat oven to 350°F. Bring a few cups of water to a boil. Place raisins in a heat-proof bowl, cover with hot water and set aside. In a mixing bowl, whisk together pumpkin, orange juice, molasses and vanilla. In a separate bowl, whisk together flour, baking powder, baking soda, salt, cinnamon and cloves. Using a mixer, beat butter and sugar until light and fluffy. Add eggs one at a time, scraping bowl between each addition. Add pumpkin mixture to butter and stir to combine. Gently stir in flour mixture. Drain raisins and fold into batter with nuts. Grease two 9x5-inch loaf pans. Divide batter between pans. Bake for 65-75 minutes, or until a toothpick inserted in center comes out clean.

Cool for 10 minutes. Remove from pans and cool on a wire rack.

