

Kelly's Killer Pumpkin Cranberry Bread with Cinnamon-Pear Balsamic Pumpkin Glaze



Prep Time: 20 minutes

Cook Time: 45-50 minutes

Yield: 2 loaves

Ingredients

- 3 cups all purpose flour
- 2 cups sugar
- 2 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. salt
- $\frac{2}{3}$ cups [Gustare Blood Orange Extra Virgin Olive Oil](#)
- 4 eggs, lightly beaten
- 2 tsp. pure vanilla extract
- 15-oz. can pumpkin puree
- Zest of 1 orange
- $1\frac{1}{2}$ tsp. cinnamon
- 1 tsp. nutmeg
- $\frac{1}{2}$ tsp. ginger
- $\frac{1}{2}$ tsp. cloves
- 1 cup whole, fresh cranberries

Directions

1. Preheat oven to 325 degrees. Prepare two loaf pans. Set aside.
2. Combine flour, baking soda, baking powder, and salt in medium mixing bowl. Whisk briefly to distribute. Set aside.
3. Whisk together eggs, Blood Orange olive oil and vanilla extract in separate bowl

until well combined.

4. Combine puree and spices in third bowl and stir.
5. Whisk egg mixture into spiced pumpkin puree.
6. Add wet ingredients to dry ingredients and mix to just combine.
7. Gently fold in cranberries.
8. Bake at 325 degrees for 45-50 minutes, or until a toothpick inserted into center comes out clean. Monitor baking after 30 minutes.
9. Remove bread from pan while warm (not hot). Allow to cool completely.
10. Top with Cinnamon-Pear Balsamic Pumpkin Glaze (recipe below) and sprinkle with toasted pumpkin seeds.

Note: You may substitute an equal amount of dried cranberries for fresh cranberries if you prefer. Just soak them in cranberry juice overnight to plump them and maintain bread moisture. Drain before folding into bread.

For the glaze:

Prep Time: 10 minutes

Yield: 1½ cups, enough glaze for two loaves of bread plus a little extra for dunking

Ingredients

- 8 tbsp. butter (½ cup), melted and allowed to cool
- 6 tbsp. pumpkin puree
- 2 tbsp. [Gustare Cinnamon-Pear Balsamic Vinegar](#)
- 2 tbsp. milk
- 2 tsp. pure vanilla extract
- 2 cups powdered sugar, sifted
- 1¼ tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. ginger
- ¼ tsp. cloves

Directions

1. Melt butter and set aside to allow to cool.
2. Whisk remaining ingredients together until smooth.
3. Add cooled butter and whisk to incorporate.
4. Pour over bread or cakes and allow to ooze over the surface naturally.

5. Finish with toasted pumpkin seeds.

Note: Adding butter while too warm will prevent emulsification. If this occurs, warm the glaze to eliminate the temperature differential and whisk to reincorporate.