4. Pumpkin Cranberry Bread in a Jar



What you will need for the tags:

- printer
- card stock
- scissors
- Glue dots

What you will need for the jar:

- 1 quart Mason Jar
- o 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons pumpkin pie spice
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup brown sugar, packed
- 1 cup white granulated sugar
- o 3/4 cup dried cranberries
- 1/2 cup rolled oats

Instructions:

- 1 Mix the flour, pumpkin spice, baking powder, baking soda and salt together.
- 2 Layer all the ingredients in a 1 quart mason jar in the order listed.
- 3 Print this FREE DIY Printable PDF file {Pumpkin Cranberry Bread in a Jar Tags} on card stock and cut out.
- 4 Attach recipe tags to front and back of jar with glue dots.
- 5 The conversion of 350 degrees fahrenheit to celsius is 177 celsius.
- 6 Enjoy!



DIRECTIONS

Heat oven to 350 degrees F. Grease and flour two medium loaf pans. In a large bowl, combine 1 cup canned pumpkin, 1/2 cup vegetable oil and 2 eggs, stirring until well blended; set aside. Place contents of jar into a medium bowl; mix until well blended and brown sugar is no longer clumped. Add flour mixture into the pumpkin mixture, stirring until well blended. Divide batter evenly between the prepared pans. Bake for 40-50 minutes, or until inserted pick comes out clean and tops of loaves spring back when pressed. Makes 2 medium loaves.

The original recipe can be found {here} at Recipe Goldmine.

