

Pumpkin Quick Bread with Cranberries and Walnut Meal

I've adapted this recipe from the pumpkin walnut bread in Cindy Mushet's [*The Art and Soul of Baking*](#) (Andrews McMeel Publishing, 2008), which appears in the October 2008 issue of *Gourmet Magazine*. Hint: I often grind twice as many nuts as I need and store the remaining nut meal in the freezer for future recipes.

Makes 1 loaf

1 cup walnuts
1 cup white whole wheat flour
1/2 cup all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon cinnamon
1/4 teaspoon *each* ground cardamom and ginger
1/8 teaspoon ground cloves
1/2 teaspoon salt
2 eggs, at room temperature
1 cup dark brown sugar
1 cup roasted pumpkin puree or canned pure pumpkin
1/2 cup canola oil
1 teaspoon vanilla
1/2 cup dried cranberries

Preheat the oven to 350. Coat a 9x5 inch loaf pan generously with nonstick spray.

Toast the walnuts in a single layer on a rimmed baking sheet for 3 to 5 minutes, watching carefully so they do not burn. Let cool. Set aside 1/2 cup of walnuts for later, and pulverize the other half in a food processor until finely ground.

In a large bowl, whisk together the ground walnuts, two flours, baking soda, spices, and salt.

In a separate large bowl, whisk the eggs. Whisk in the brown sugar, pumpkin, oil, and vanilla.

Add the wet ingredients to the dry and whisk well. Trade the whisk for a rubber spatula and stir, scraping the bottom of the bowl thoroughly to incorporate any remaining flour particles into the batter. Add the cranberries and reserved toasted walnuts, and stir well. Transfer to the prepared loaf pan.

Bake in the center of the oven for about 55 minutes, or until the top is deep brown and a skewer comes out clean. Cool in the pan for 15 minutes, then use a knife to loosen the loaf from the sides. Invert onto a wire rack to finish cooling. Do not slice until completely cool.