

# Cooking Corner

## Blueberry Pumpkin Bread: A New Tradition

(NAPSA)—What do blueberries and pumpkins have in common? Both are native to the Americas. Blueberries, in fact, are one of only three fruits that originated in North America. (The others are Concord grapes and cranberries.)

European settlers in the 17th century were not familiar with blueberries or pumpkins. Blueberries were a delightful new discovery and they found many ways to enjoy them in baked goods and puddings, drying the berries for winter use. Pumpkins quickly became a staple for soups and stews, pies and breads.

Now, Blueberry Pumpkin Bread puts the two together for an ideal combination. You'll want to make several loaves so you'll have plenty to give to friends and to keep for yourself.

For more nutrition information and great blueberry recipes, visit [www.blueberrycouncil.org](http://www.blueberrycouncil.org).

### BLUEBERRY PUMPKIN BREAD

- 1 cup canned solid-pack pumpkin**
- $\frac{3}{4}$  cup sugar**
- $\frac{1}{4}$  cup orange juice**
- 2 large eggs**
- $\frac{1}{4}$  cup vegetable oil**
- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- $\frac{1}{2}$  teaspoon salt**
- 1 teaspoon pumpkin pie spice**
- 1 cup fresh or frozen blueberries, not thawed**
- White icing, optional**

Preheat oven to 350° F. Butter an 8½ x 4½-inch loaf pan. In large bowl with electric mixer, beat pumpkin, sugar,



**Blueberry Pumpkin Bread is moist, fragrant and flavorful with fruit and spices.**

orange juice, eggs and oil until smooth, about 1 minute. In small bowl, stir flour, baking powder, salt and pumpkin pie spice; add to pumpkin mixture; stir just until combined. Spoon  $\frac{1}{2}$  of batter into pan; spread evenly. Stir blueberries into remaining batter in bowl and spoon over batter in pan; spread evenly. Bake until a wooden skewer or toothpick inserted in center comes out clean, 60 to 65 minutes. Cool in pan on a rack for 10 minutes; turn out onto rack; cool completely. May be wrapped and refrigerated for up to 4 days, or frozen for up to 1 month. If desired, drizzle with White Icing.

**Yield: 1 loaf (8 servings)**

**White Icing:** In bowl, combine 1 cup sifted confectioners' sugar and 2 tablespoons softened butter. Add  $1\frac{1}{2}$  to 2 tablespoons milk and  $\frac{1}{2}$  teaspoon vanilla; beat until smooth; drizzle over cake. Makes about  $\frac{1}{2}$  cup.