

SLOW COOKER PUMPKIN-BLUEBERRY BREAD

Try this unique twist on pumpkin bread for a filling and delicious treat. It's the perfect recipe for brunch or topped with whipped cream for dessert.

Servings: 12 slices



INGREDIENTS:

- 2 eggs, lightly beaten
- 1½ cups sugar
- ¾ cup canned pumpkin
- ½ cup half-and-half
- ½ cup vegetable oil
- 2 cups and 1 tbsp all-purpose flour
- 2 tsp baking soda
- 1½ tsp pumpkin pie spice
- ½ tsp salt
- ¾ cup fresh blueberries
- ½ cup chopped pecans

DIRECTIONS:

1. Coat a 4-quart oval slow cooker with nonstick cooking spray. Line bottom and sides with parchment paper.
2. In a medium bowl, combine eggs, sugar, pumpkin, half-and-half and vegetable oil.
3. In a large bowl, stir together 2 cups of flour, baking soda, pumpkin pie spice, and salt.
4. Add pumpkin mixture into flour mixture. Stir until combined. Toss in blueberries with 1 tablespoon flour; fold into batter.
5. Spoon into slow cooker and sprinkle with pecans.
6. Cover and cook on high for 2-2½ hours. Turn off slow cooker and carefully remove the lid so the condensation from the lid does not drip onto the bread. Let cool (about 30 minutes), and enjoy!

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HOMEGROWN BERRIES