

BLUEBERRY PUMPKIN BREAD

1 cup canned solid-pack pumpkin	¾ cup sugar
¼ cup orange juice	2 large eggs
¼ cup vegetable oil	2 cups all-purpose flour
2 teaspoons baking powder	½ teaspoon salt
1 teaspoon pumpkin pie spice	1 cup fresh or frozen blueberries, not thawed
White icing, optional (recipe follows)	

Preheat oven to 350 degrees. Butter an 8 1/2 x 4 1/2 loaf pan. In a large bowl with electric mixer, beat pumpkin, sugar, 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 1/3 of batter into pan; spread evenly. Stir blueberries into remaining batter in bowl and spoon over batter in pan, spread evenly. Bake until a 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. If desired, drizzle with white icing.

White icing: In bowl, combine 1 cup confectioner sugar and 2 tablespoons softened butter. Add 1 ½ to 2 tablespoons milk and ½ teaspoon vanilla. Beat until smooth; drizzle over cake. Makes about ½ cup.