



Cranberry Walnut Bread

Jacob · 28/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

3 hrs

Description

A moist and chewy cranberry walnut bread recipe for the bread machine with great taste Watch the consistency I usually need to add more flour so that it doesnt climb the walls

Ingredients

- - ¼ cup rolled oats - ¼ cup water - 1 cup buttermilk
- at room temperature - 1 egg - 3 tablespoons honey - 1 ½ tablespoons margarine
- softened - 3 cups bread flour - 1 teaspoon salt - ¼ teaspoon baking soda - ½ teaspoon ground cinnamon - 2 teaspoons active dry yeast - ¾ cup dried cranberries - ½ cup chopped walnuts

Instructions

1. Place all of the ingredients (except the cranberries and the walnuts) in the pan of the bread machine in the order recommended by the manufacturer. Select Light Crust and Sweet Cycle and press Start. If your machine has a Fruit setting
2. add the cranberries and walnuts at the signal
3. or around 5 minutes before the kneading cycle has finished.