



Cranberry Apple Bread

Jacob · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

12

Description

This apple cranberry bread is a holiday favorite in our family. It's very festive and a wonderful breakfast bread for Thanksgiving and Christmas morning. I like to prepare the bread batter ahead of time and thaw it the night before serving it. Just pop it in the oven in the morning and you'll have fresh breakfast bread. Enjoy.

Ingredients

— 2 cups peeled
— cored and chopped apple - $\frac{3}{4}$ cup white sugar - 2 tablespoons vegetable oil - 1 egg - $1\frac{1}{2}$ cups all-purpose flour - $1\frac{1}{2}$ teaspoons baking powder - $\frac{1}{2}$ teaspoon baking soda - 1 teaspoon ground cinnamon - 1 cup fresh or frozen cranberries - $\frac{1}{2}$ cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x5-inch loaf pan. Stir together apples
2. sugar
3. and oil in a large bowl. Add egg; mix well. Sift flour
4. baking powder
5. baking soda
6. and cinnamon in a separate bowl. Stir flour mixture into wet ingredients until dry ingredients are moist. Stir in cranberries and walnuts. Spread batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center of loaf comes out clean
7. 35 to 45 minutes.