



Apple CiderCranberry Bread

Jacob · 28/09/2024



Prep Time

55 mins

Dificult

Medium

Servings

10

Description

This is a sweet and slightly tangy apple cider bread for breakfast snack or just when you need a little something Happy baking

Ingredients

— - cooking spray - 2 cups all-purpose flour - $\frac{3}{4}$ cup white sugar - $\frac{3}{4}$ cup dried cranberries - $\frac{3}{4}$ cup chopped walnuts (Optional) - $1\frac{1}{2}$ teaspoons baking powder - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{2}$ teaspoon salt - $\frac{3}{4}$ cup apple cider - 2 eggs - ? cup vegetable oil

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x5-inch loaf pan with cooking spray. Combine flour
2. sugar
3. cranberries
4. walnuts
5. baking powder
6. baking soda
7. and salt in a large bowl. Beat apple cider
8. eggs
9. and vegetable oil in a separate bowl until frothy. Mix apple cider mixture into flour mixture until moist; pour into the prepared loaf pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
10. 40 to 45 minutes. Cook's Note: Use any combination of mixed nuts in place of the walnuts
11. if you'd like.