

CRANBERRY NUT BREAD

Makes 10 servings:

2 c. w/w pastry flour
1 1/2 t. baking powder
1/2 t. baking soda
1 t. salt
1/4 c butter or canola oil
2/3 c. XAGAVE
1 t. grated orange/lemon zest
3/4 cup orange/lemon juice
1 egg
1 c. cranberries (fresh or frozen)
1/2 cup chopped nuts

Preheat oven to 325°F

Grease and flour one 9 x 5 x 3 loaf pan

In Bosch Mixer Bowl with Cookie/Batter whisks attached, combine flour, baking powder, baking soda and salt.

In Bosch Blender attachment, blend butter/oil, XAGAVE, zest, orange/lemon juice and egg until smooth.

Pour blender mixture into dry ingredients. Jog with 'momentary' switch until just blended. Mix in cranberries and nuts. Pour into prepared pan and bake for 50 to 60 minutes or until toothpick inserted comes out clean. Cool for 10 minutes.

WWW.HEALTHYKITCHENS.COM