



almond cranberry bread

Ingredients

- 100g Kerrygold Salted Butter
- 150g Bob Red Mill's Organic Coconut Sugar
- 50g Wholesome Sweetener's Organic Honey
- 250g Healthy Options All-Purpose Baking Mix
- 3/4 Tsp. Bob Red Mill's Baking Powder
- 1/3 Tsp. Bob Red Mill's Baking Soda
- 1/2 Tsp. Natural Nectar Sea Salt
- 150g Woodstock Dried Cranberries
- 150g Woodstock Whole Almonds
- 100g Healthy Options Large Egg
- 227g Plain Yogurt
- 1 Tsp. Simply Organic Vanilla Extract

Procedure

1. Preheat oven to 350°F or 180°C.
2. Lightly coat loaf tin with oil and place parchment paper in it.
3. Sift and combine flour, baking powder, baking soda and salt in a mixing bowl. Set aside.
4. Roughly chop almonds and combine with cranberries in a mixing bowl.
5. Cream butter in a separate bowl with a wooden spoon. Once light and fluffy, slowly add in coconut sugar and continue creaming.
6. Add in honey after coconut sugar.
7. Slowly add in the eggs, one at a time and cream.
8. Add in vanilla extract.
9. Alternately add flour mixture and yogurt slowly by batches (about three). Fold gently.
10. Set aside 100g of the almond-cranberry mixture. Add in the rest to the batter last and fold.
11. Transfer into loaf tin and level with spatula.
12. Top with the remaining almonds and cranberries.
13. Bake for 30-40 minutes checking at 15-minute intervals to turn the loaf tin (for even cooking).
14. To check if the loaf is fully cooked, insert a cake tester into the middle. It should be dry.
15. Transfer to cooling rack and cool completely before slicing.