

Making Cranberry Nut Bread at the Homestead

Cranberry nut bread at the homestead is a rare treat for us. This is mainly due to the number of ingredients that I must purchase. We mainly try to eat everything from what we harvest or raise, but every once in a while you have to splurge. This is our splurge (don't laugh).

I tossed some clips together of the process. If you want to make it, the recipe follows. I try to get all organic ingredients if possible. This is a hearty loaf and not sickening sweet. Melted butter on top is the best way to serve it in my opinion. Enjoy!

CRANBERRY NUT BREAD

¼ cup lemon juice
¼ cup water
2 Tbsp. butter, melted
1 egg
1 cup sugar
1 cup cranberries, chopped
½ cup walnuts, chopped
2-1/4 cups flour
½ tsp. salt
1 tsp. baking soda

1. Preheat oven to 325 degrees Fahrenheit.
2. Butter a loaf pan.
3. Mix the lemon juice, water, and melted butter.
4. Beat the egg and add to the lemon juice mix.
5. Add the sugar to the mix.
6. Mix the remaining ingredients into the batter.
7. Spoon batter into the pan and bake for one hour.
8. Insert a toothpick to check if finished (toothpick should come out clean).
9. When finished baking, remove from the pan and finish cooling on a rack.