

CINNAMON NUT CRANBERRY

Snacky Bread

Ingredients

- 2 cups flour
- 1/2 cup cornmeal
- 3/4 cup sugar
- 1 egg
- 1 cup milk
- 1/3 cup vegetable oil
- 1 tsp baking powder
- 1/2 cup nuts (walnuts, pecans, or hazelnuts), chopped
- 2 tsp cinnamon



Steps

- 1** Preheat to 350°. Grease and flour a 9x5x3 loaf pan. In a small bowl, mix together half the sugar, the nuts, and the cinnamon. Set it aside.
- 2** In a large bowl, combine the remaining sugar, the flour, the baking powder. In another bowl, beat together the egg, milk, and oil. Pour into the flour mixture and stir.
- 3** Spoon half the batter in the prepared pan. Sprinkle the cinnamon mixture in and then pour the rest of the batter in. Use a knife to pull the cinnamon mixture up so it marbles.
- 4** Bake for 55 - 60 minutes until it passes the toothpick test.

This is a take off on a recipe I found in my trusty Better Homes and Gardens cookbook, but with modifications. First, the sugar is cut down because the sweetness of the cranberries is really all you need here. Also, cornmeal has been added which gives it a wonderful gritty texture and plays nicely with the cranberries.

This bread is also great with blueberries or raisins. Resist adding chocolate chips (I wasn't able to so I speak from experience), as they are overly sweet and don't go with the batter.