

Cranberry Apple Nut Bread

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From the Yale Appliance + Lighting Chef Series

Ingredients:

- $\frac{3}{4}$ cups sugar
- $\frac{1}{2}$ cup vegetable oil
- 1 egg
- 1 cup shredded, peeled apple
- 1 $\frac{1}{2}$ cups all purpose flour
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{3}{4}$ cup chopped walnuts
- $\frac{1}{2}$ cup dried cranberries
- 1 tblsp sugar
- $\frac{1}{2}$ cinnamon

Methods:

1. Heat oven to 350 degrees. Grease bottom only of loaf pan.
2. In a large bowl, mix $\frac{3}{4}$ cup sugar, the oil and egg. Stir in apple, baking soda, baking powder and salt. Stir in walnuts and cranberries.
3. Pour batter into loaf pan.
4. Mix the 1 tablespoon sugar with the cinnamon. Sprinkle over the batter.
5. Bake 45-55 minutes or until a toothpick comes out clean. Cool 10 minutes.
6. Loosen sides of loaf from pan and remove bread to a cooling rack. Cool completely before slicing.