

## [ArmadilloPepper.com](http://ArmadilloPepper.com)

### Tangy Cranberry Bread Recipe - for bread machine

Yield: 8 servings

#### REGULAR LOAF

3/4 c Cranberry juice  
2 c White bread flour  
1 tb Dry milk  
1 t Salt  
1 tb Butter  
1/4 c Cranberries, dried  
2 tb Orange marmalade  
1 t Fast rise yeast **\*\*OR\*\***  
2 t Active dry yeast

#### LARGE LOAF

1 1/4 c Cranberry juice  
3 c White bread flour  
2 tb Dry milk  
1 1/2 t Salt  
2 tb Butter  
1/3 c Cranberries, dried  
3 tb Orange marmalade  
2 t Fast rise yeast **\*\*OR\*\***  
3 t Active dry yeast

Dried cranberries are sometimes called "ruby raisins."

#### SUCCESS HINTS:

Place dried cranberries away from water if baking on delayed time cycle. This recipe can be baked with regular or delayed time baking

cycles CALORIES: 182      PROTEIN: 10%  
CHOLESTEROL: 5.3mg      CARBOHYDRATES: 78%  
SODIUM: 289mg      FAT: 12%

*Recipe via Meal-Master (tm) v8.05*

*From ELECTRIC BREAD, Innovative Cooking Enterprises, Inc.*

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