

Cranberry Christmas Bread

This bread is so moist and delicious, it's hard to believe it's good for you!

What you'll need to make this delicious wholesome bread:

- 1/2 cup cultured buttermilk
- 1/4 cup filtered water
- 1 large egg, slightly beaten
- 2 tbsp butter, melted
- 2 tbsp pure maple syrup
- 1 tsp baking powder
- 1/2 tsp baking soda



Recipe courtesy of The Nourishing Home.

Preheat oven to 350 degrees. Dump contents of jar into a large mixing bowl. Add all of the above ingredients. Using a large wire whisk, fold the ingredients into the batter until all ingredients are thoroughly incorporated.

Place the batter into a well-oiled loaf pan. (Coconut oil works great in keeping bread from sticking to the pan, but you can also use olive oil.) Bake for approximately 30 minutes, until bread is a rich brown color and a toothpick inserted in the center comes out clean. Allow to cool for 5-10 minutes before serving. Enjoy!

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