

A Recipe From *tikkido*

Cranberry Nut Bread

<http://tikkido.com/blog/cranberry-nut-quick-bread-recipe>

Ingredients:

- 1 cup (2 sticks) butter, softened
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- 1 teaspoon salt
- 1 teaspoon cream of tartar
- 1/2 teaspoon baking soda
- 1 cup cranberry sauce
- 1/2 cup sour cream or plain yogurt
- 1 cup nuts, chopped (I used pecans)



Instructions:

1. Cream the butter, sugar, and vanilla together until the mixture is fluffy. Add eggs one at a time, beating after each addition.
2. Mix together the flour, salt, cream of tartar, and baking soda. Combine cranberry sauce and sour cream.
3. Add the cranberry sauce mixture alternately with the dry ingredients mixture to the creamed butter and sugar, beating until well combined. Stir in the nuts at the end, after the basic batter is finished.
4. Divide between two greased bread loaf pans (or five mini loaf pans). Bake at 350 Fahrenheit for 55-60 minutes (for the regular sized loaf pans), until a toothpick inserted in the center of the bread comes out clean.
5. Cool for 10 minutes in the pans, then remove and cool completely on a wire rack.