

# A Recipe From *tiKido*

## Cranberry Pecan Quick Bread

### Ingredients:

- 1 cup (2 sticks) butter, softened
- 1 ½ cups sugar
- 3 cups flour
- 4 eggs
- 1 teaspoon vanilla
- 1 teaspoon salt
- 1 teaspoon cream of tartar
- ½ teaspoon baking soda
- 1 cup cranberry sauce
- ½ cup sour cream or plain yogurt
- 1 cup nuts, chopped



### Instructions:

1. Cream butter, sugar, and vanilla together. 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 nuts at the end, after the basic batter is finished.
4. Divide between two greased bread loaf pans. Bake at 350 degrees for 55-60 minutes, 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 cooling rack.