

Bread/Cranberry Walnut

- A: 2C walnut pieces
B: 1C cranberries
1/2C warm water
C: 1C cranberry water reserved from (B)
1T vegetable oil
2t salt
1T sugar
D: 2C flour
1/2C walnut halves from (A), ground with 1/2C flour
E: 2t yeast

1. Roast (A) 350F for 10 minutes. Soak (B) 30 minutes.
2. Add, in order, (C), (D), (E) in bread maker and process to make dough.
3. Roll out dough onto clean surface, cover with cranberries and remaining walnuts. Form into loaves and bake 350F for 25 minutes.

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From the kitchen of David and Jennifer Deaven