

Cranberry Vanilla Breakfast Bread



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- 1 cup water
- 1 cup dried cranberries
- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1/3 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 eggs, beaten
- 1 1/2 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil
- 2 teaspoons vanilla extract

In a microwave safe bowl, heat water for 1 minute in microwave. Remove water from microwave and add cranberries; stir. Allow cranberries to sit for 10 minutes and drain.

In a large mixing bowl, combine Yumee Yumee Breads mix, yeast, sugar, cinnamon, and nutmeg. Mix well. Add rehydrated cranberries to dry mixture. Toss and coat thoroughly.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture and add vanilla extract. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Spoon batter into a greased 9 x 5 inch non-stick loaf pan. Smooth top of bread gently with a spatula. Cover with a greased sheet of plastic wrap and allow bread to rise until level with top of pan. Use the [Quick Rise Method](#).

Bake at 375 degrees for 35 minutes, or until bread sounds hollow when tapped. Cool on a wire rack for 3 minutes. Remove bread from pan. Lay bread on its side for 15 minutes. Flip to opposite side of loaf to continue cooling.

Cook's Note: *Electric mixer required.*

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