



Cranberry Loaf Recipe

Description

Ingredients:

- 2 cups of sugar, 3 eggs (thawed)
- 1 and 1/4 cups of room temperature butter
- half a teaspoon of vanilla powder
- 30 milliliters of almond flavor
- Two cups of flour
- 1/8 teaspoon of baking soda
- Salt, half a teaspoon
- One eight-ounce bag of fresh cranberries
- Tear apart
- 2/3 cup of brown sugar and 1/4 cup of flour
- 1/2 cup of butter

PREPARATION:

1. A Cranberry Loaf Recipe
2. You may oil two loaf pans and put them in a preheated 350 degree oven. Alternatively, you can use one extremely big loaf pan or a 9-inch cake pan.
3. Whisk together the sugar and eggs in a big bowl for at least 5 minutes, or until the mixture has about doubled in volume (be sure you don't miss this step!).
4. Cream together the butter, vanilla, and almond essence.
5. Before folding in the cranberries, lightly combine the flour, baking powder, and salt.
6. Pour batter into the pans that have been preheated.
7. Toss all topping ingredients in a shallow basin until they resemble coarse sand. Top with a sprinkle.
8. For two loaves, bake for 45-50 minutes; for one large loaf, bake for 60-70 minutes. Incorporate toothpicks and bake till they emerge clean.

Enjoy !

Category

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Author

rauf

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