
Cherry Berry Bread Mix In A Jar

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Variation: Substitute raisins for dried cherries and cranberries and increase ground cinnamon to 1 1/2 teaspoons in mix.

CHERRY BERRY BREAD MIX IN A JAR

2 1/2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

1/2 teaspoon salt

1 cup oats (quick or old-fashioned), uncooked

3/4 cup dried cherries

3/4 cup dried cranberries

CHERRY BERRY BREAD

3/4 cup honey

3/4 cup milk

12 tablespoons butter or margarine, melted and cooled

2 large eggs, lightly beaten

In a large bowl, combine flour, baking powder, baking soda, cinnamon and salt; mix well.

Add oats, cherries and cranberries; mix well.

Transfer to resealable plastic bag, a decorative jar with lid or other airtight container. Store in a cool dry place.

Heat oven to 350 degrees. Lightly spray four 6 x 3 3/4 inch disposable aluminum foil mini loaf pans with non-stick cooking spray. Or use two 8 x 4 inch disposable aluminum foil loaf pans.

Place bread mix in large bowl.

In a small bowl, combine honey, milk, butter and eggs with wire whisk or fork; mix well.

Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not over mix.)

Pour into pans, dividing evenly.

Bake mini loaves for 23 to 27 minutes or regular loaves for 35 to 40 minutes until tops of breads feel firm when touched and wooden pick inserted near center has a few moist crumbs clinging to it. (Do not over bake.)

Cool breads in pans on wire rack. Wrap tightly in aluminum foil.

Store at room temperature up to 2 days. For longer storage, label and freeze.

Makes 2 large or 4 mini loaves.

Breakfast/Brunch