THE J.M. SMUCKER Co

Cranberry Apricot Almond Bread

Makes 1 loaf

Prep Time	Cook Time	Serves	Difficulty
8 mins	N/A	N/A	N/A

Ingredients

- **Small Loaf (1 lb / 2 cup machine)**
- 1 cup (250 mL) water
- 1 tbsp (15 mL) butter
- 2 cups (500 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1 tbsp (15 mL) granulated sugar
- 1 tsp (5 mL) salt
- 1/3 cup (75 mL) chopped dried apricots
- 1/4 cup (50 mL) dried cranberries
- 3 tbsp (45 mL) slivered almonds
- 1 1/2 tsp (7 mL) bread machine yeast
- **Large Loaf (1 1/2 lb / 3 cup or 2 lb / 4 cup machine)**
- 1 1/4 cups (300 mL) water
- 2 tbsp (30 mL) butter
- 3 cups (750 mL) **Robin Hood®** Best For Bread Homestyle White Flour
- 2 tbsp (30 mL) granulated sugar
- 1 1/2 tsp (7 mL) salt
- 1/2 cup (125 mL) chopped dried apricots
- 1/3 cup (75 mL) dried cranberries
- 1/4 cup (50 mL) slivered almonds
- 2 tsp (10 mL) bread machine yeast

Directions

Step 1:

Select loaf size.

Step 2:

Add ingredients to machine according to manufacturer’s directions.

Step 3:

Select White Cycle.

Images

