

# Cherry-Berry Bread Mix

- Makes 4 loaves -



## Ingredients

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 Quaker© oats (quick-cooking or old fashioned), uncooked  
3/4 cup dried cherries  
3/4 cup dried cranberries

## Directions

To make mix

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 cool dry place.

Variation

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

#### Ingredients Needed to Complete Breads

3/4 cup honey

3/4 cup milk

12 Tablespoons (1-1/2 sticks) butter or margarine, melted and cooled

2 large eggs, lightly beaten

#### To prepare breads

Heat oven to 350°F. Lightly spray four 6 x 3-3/4-inch disposable aluminum foil mini loaf pans with no-stick cooking spray. Place bread mix in large bowl. In 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 overmix.) Pour into pans, dividing evenly. Bake 22 to 28 minutes or 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.

#### Variations

**Large Loaves** - Lightly spray two 8-1/4 x 4-1/4-inch disposable foil baking pans with cooking spray. Divide batter evenly between pans. Bake at 350°F 35 to 40 minutes or until wooden pick inserted in center has a few moist crumbs clinging to it. Proceed as recipe directs.

**Mini Bundt Loaves** - Lightly spray six mini Bundt pan cups with cooking spray. Divide batter evenly between cups. Bake at 350°F 23 to 27 minutes. Remove from cups; cool on wire rack. Drizzle with favorite glaze; decorate as desired.

**Note:** Honey should not be fed to infants under one year of age. Honey is a safe and wholesome food for children and adults.

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