


**THICK
& EASY**

Cranberry Almond Bread





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⌚ 15 - 30 MINS

IDDSI LEVELS



INGREDIENTS

	1 Serving	8 Servings	16 Servings	NUTRITION
THICK & EASY® Texture Modified Bread and Dessert Mix Item: 118519	2 Tbsp	1/2 bag (about 1 cup)	1 bag	Serving Size: 1 portion (about 1/4 cup) Calories: 160
Vegetable oil	1/2 Tbsp	4 Tbsp	8 Tbsp	Total Fat: 8g
Brown sugar	1/2 tsp	1 Tbsp + 1 tsp	2 Tbsp + 2 tsp	Saturated Fat: 1g
Vanilla extract	1/8 tsp	1 tsp	2 tsp	Cholesterol: 0mg
Almond extract	1/16 tsp	1/2 tsp	1 tsp	Sodium: 75mg
Water, hot	2 1/2 Tbsp	1 1/4 cup	2 1/2 cups	Total Carb: 22g
Jellied cranberry sauce, melted	1 Tbsp	1/2 cup	1 cup	Dietary Fiber: 0g
THICK & EASY® Clear Thickened Orange Juice - Nectar - IDDSI Level 2 Item: 42161	1 1/2 tsp	1/4 cup	1/2 cup	Sugars: 10g
Pan Size	Muffin pan	2-3 mini loaf pans, muffin pan or 8x4" loaf pan	9x5" loaf pan or 8x8" square pan	Added Sugars: 1g
				Protein: 2g
				Vitamin D: 0% DV
				Calcium: 0% DV
				Iron: 0% DV
				Potassium: 0% DV

DIRECTIONS

1. Generously coat pan(s) with non-stick cooking spray.
2. Combine brown sugar and **THICK & EASY® Texture Modified Bread and Dessert Mix** in a mixing bowl. Add oil and stir until mixture resembles wet sand.
3. Add vanilla extract and almond extract to hot water.
4. Add to bread mixture and stir briskly until blended.
5. Gently fold in melted cranberry sauce.
6. Immediately pour bread into the pan(s).
7. Cover and allow to rest at room temperature or in refrigerator for 30 minutes or until set.
8. Drizzle or brush thickened orange juice over top of bread.
9. Cut and portion one slice bread (about 1/2 cup) per serving.

SERVING SUGGESTIONS

For added moisture and flavor, drizzle each bread slice with a powdered sugar glaze and additional thickened orange or cranberry juice.