

CRANBERRY SAUCE NUT BREAD



Preheat oven to 350F/180C/Gas Mark 4

- 2 cups - 475ml. flour
- 1/2 - 120ml cup sugar
- 1 tsp - 5 ml baking soda
- 1 tsp - 5 ml salt
- 1 egg
- 2/3 cup - 160ml yogurt
- 1/4 cup - 60ml butter, melted
- 1 cup - 250ml cranberry sauce
- 1 cup - 250ml nuts, chopped

Mix wet ingredients together. Mix dry ingredients and fold into wet mixture. Mix only to moisten.

Bake in greased and floured bundt pan for 1 hour.

Let cool, then remove from pans.