

LYONS
THICK
& EASY®

Cranberry Almond Bread





Cranberry Almond Bread

IDDSI LEVELS    



INGREDIENTS

	1 Serving	8 Servings	16 Servings
THICK & EASY® Texture Modified Bread and Dessert Mix Item: 118519	2 Tbsp	1/2 bag (about 1 cup)	1 bag
Vegetable oil	1/2 Tbsp	4 Tbsp	8 Tbsp
Brown sugar	1/2 tsp	1 Tbsp + 1 tsp	2 Tbsp + 2 tsp
Vanilla extract	1/8 tsp	1 tsp	2 tsp
Almond extract	1/16 tsp	1/2 tsp	1 tsp
Water, hot	2 1/2 Tbsp	1 1/4 cup	2 1/2 cups
Jellied cranberry sauce, melted	1 Tbsp	1/2 cup	1 cup
THICK & EASY® Clear Thickened Orange Juice Nectar - IDDSI Level 2 Item: 42161	1 1/2 tsp	1/4 cup	1/2 cup
Pan Size	Muffin pan	2-3 mini loaf pans, muffin pan or 8x4" loaf pan	9x5" loaf pan or 8x8" square pan

NUTRITION

Serving Size:
1 portion (about 1/4 cup)
Calories: 160
Total Fat: 8g
Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 75mg
Total Carb: 22g
Dietary Fiber: 0g
Sugars: 10g
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 **THICK & EASY® Clear 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.