



SKYE BLUE

Kitchens

CRANBERRY VANILLA BREAD

Preheat oven to 40°C. Grease and line bottom and sides of a 27x17cm (approx.) rectangle baking tin.

Allow paper to extend a little at two ends. You will need a stand or hand held mixer with a dough hook.

What you need:

145g of Baking Bag mix

1/3 cup tapioca flour

1 ¼ level tsp guar gum

1 level tsp baking powder

¼ cup dried cranberries

1 ½ level tsp dried yeast

30g butter, melted (note 1)

230ml warmed milk (note 2)

1 egg (room temp, size 7)

5 ml apple cider vinegar

1 TBS runny honey

1 tsp vanilla bean paste

Fine zest of a lemon



To Make:

Warm the milk in an ovenproof jug. Add the honey and whisk with a fork, then add the yeast. Whisk again until a little frothy. Switch off the oven then place the jug in the oven for 10 minutes to activate the yeast. Next, measure the dry ingredients (excluding cranberries) into a bowl and whisk together well. Make a well in the centre. In another bowl beat together the egg and cider vinegar. Add the yeast liquid, melted butter, lemon zest and egg mixture into the dry ingredients. Beat on low for 7 minutes, scraping down the sides as needed.

Tip the dough into the tin and smooth out the dough to fit the tin. Pop back into the still slightly warm oven for about 20 minutes. Remove from the oven and keep in a warm place. Heat oven to 210°C. Bake for 15 minutes (ovens will vary). Remove from the oven and place on a wire rack. Brush with a little extra melted butter. Leave to cool for several minutes then lift onto another cooling rack. When ready to eat, dust liberally with icing sugar. Best eaten the day it is made.

Note:

1. For dairy free replace the butter with Olivani or similar
2. For dairy free use nondairy milk of choice

Tip: Delicious to eat warm or cold and makes a lovely weekend breakfast treat. If you do have any leftovers, delicious toasted or as French toast the next day. This bread freezes well.