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## Cranberry Bread

By Donna Green Goodman, MPH

### Ingredients

- 3¼ cups unbleached flour or 2 cups unbleached flour and 1¼ cups whole wheat flour
- 1 tablespoon baking powder
- 1 cup soy margarine, room temperature
- 1¼ cups natural cane sugar
- 2 teaspoons alcohol free vanilla flavoring
- 1 8-ounce carton soy cream cheese
- ¾ cup soy or nut milk
- 1 16-ounce can whole cranberry sauce or 2 cups homemade cranberry sauce
- ¼ cup lemon juice
- 1 cup coarsely chopped walnuts or pecans
- ½ – 1 teaspoon salt (optional)
- Spray and flour bread baking pan—regular size or several small ones (which are excellent for gift giving.)

### Instructions

1. In a bowl combine flour, and baking powder.
2. In another large mixing bowl, cream butter and sugar.
3. Mix in vanilla extract and cream cheese. Add milk, cranberry sauce and lemon juice.
4. Beating on low speed of mixer, beat in flour mixture just until blended.
5. Stir in nuts.
6. Pour batter into pan(s).
7. Bake at 350° for 45-50 minutes, or until a wooden pick inserted into center comes out clean.
8. Cool, cut, serve.