

Cranberry Almond Bread

- 1 1/2 cups fresh or frozen cranberries
- 2 1/2 cups all purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 cup buttermilk
- 1/3 cup butter, melted
- 1 1/2 teaspoons almond extract
- 2/3 cup toasted, chopped almonds
- 1/4 cup white chocolate pieces
- 3 tablespoons powdered sugar
- 1 tablespoon French vanilla liquid coffee creamer

Rinse cranberries in cold water; drain and coarsely chop. Grease bottom and 1/2" up the sides of a 9"x5" loaf pan. Line bottom of pan with waxed paper or parchment paper; grease. Set aside. In a large bowl, combine flour, sugar, baking powder and salt. Make a well in center of flour mixture and set aside. In a medium bowl, combine eggs, buttermilk, melted butter and almond extract. Add egg mixture all at once to flour mixture. Stir just until moistened (batter will be lumpy). Fold in cranberries and almonds. Spoon batter into prepared pan, spreading evenly. Bake at 325 degrees for 60-70 minutes or until a wooden skewer inserted near center comes out clean. Cool in pan on wire rack 10 minutes. Remove from pan and cool completely on wire rack. Wrap and store overnight before slicing.

For glaze, melt white chocolate pieces in microwave. Stir in powdered sugar and creamer. Add additional creamer until glaze reaches drizzling consistency. Drizzle over bread and sprinkle with additional almonds.