

# Cinnamon Sugar Cranberry bread

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Thanksgiving is one of my favorite food holidays (with Halloween being a close second, if you must know). I love turkey and all the traditional sides, particularly mashed potatoes made with heavy cream and loads of salted butter. I love to serve fluffy homemade Buttermilk Parker House Rolls and I love to finish the meal with a variety of pies, always apple, usually mixed berry, and often chocolate pecan.

But my table rarely includes breads – like pumpkin or zucchini or cranberry. By bread, just to be clear, I am talking about a tea loaf – really more of a cake than anything else, that is baked in a 9x5-inch pan, and seems to pass as easily for dessert, as it does for a snack, and, particularly on Thanksgiving, even for “bread.”

As a child, my aunt always baked zucchini and pumpkin breads for Thanksgiving, packing them in her suitcase before traveling halfway across the country to my grandmother’s house. They were moist and cake-like; and yet we slathered them with butter and considered them a savory addition to the meal, as opposed to an after-dinner treat.

## Thanksgiving bread

This year I have decided to add a cake-like “bread” to my Thanksgiving menu, so that when the Buttermilk Parker House Rolls run out (which they always do) I can offer up a Thanksgiving bread, cranberry in this instance, in their stead. This particular bread is sweet, for sure, but savory Thanksgiving sides often have a sweet

component (think marshmallows atop mashed sweet potatoes or candied pecans sprinkled over green beans).

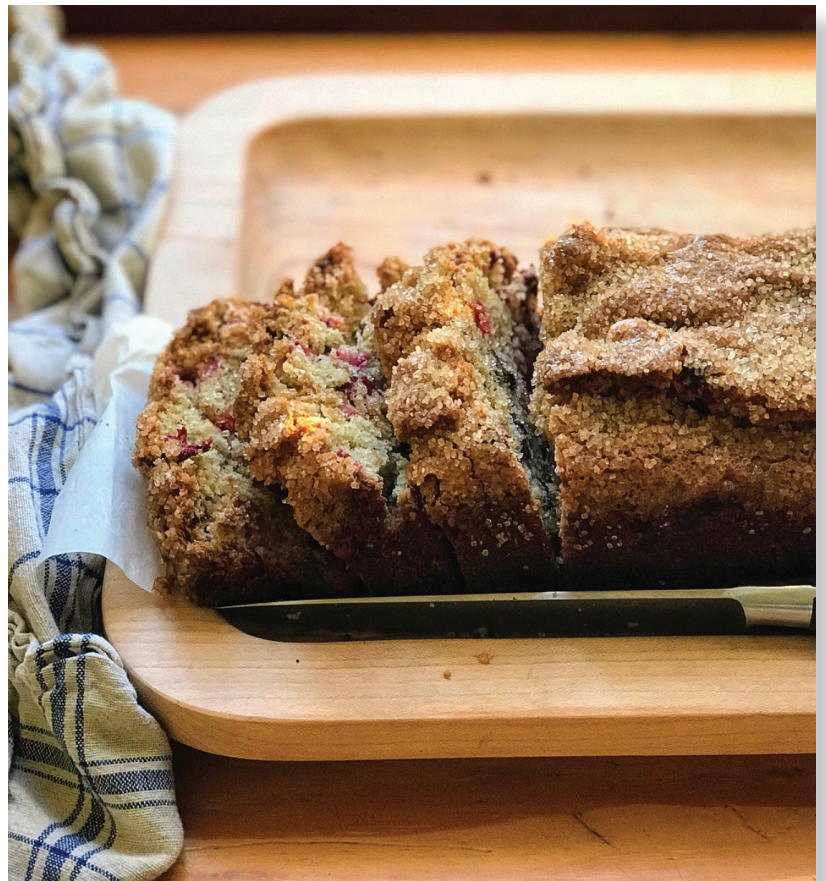
The bread has some buttermilk in it for tang and brown sugar, rather than granulated, gives the cake a slight molasses vibe. Vanilla gives the cake’s flavor added depth and warm fall spices give it a little kick. Finally, the sprinkling of cinnamon-sugar over the cranberries, prior to folding them into the batter, makes the tangy flavor of the berries really pop.

The bread gets better with age, as most tea loaves do, so will likely be even tastier on day two (if it lasts that long). Although I like the idea of serving this festive red-studded loaf during the Thursday feast, it really would be lovely for breakfast, toasted or not. Or for afternoon tea – or, admittedly, even as part of the dessert-spread, post-meal.

Cranberries were an obvious choice here, and they help keep the bread’s sweetness in check. I baked a loaf with a half-cup of toasted pecans – and you can too – but I ended up preferring the taste of the straight up cranberry bread. A final sprinkling of Turbinado sugar over the top before baking, adds crackle and sparkle and shine and, I know, I know: makes it just the tiniest bit harder not to call this cake . . .

## Ingredients:

2 cups cranberries, fresh,  
coarsely chopped  
1/3 cup granulated sugar  
3 1/2 tsp ground cinnamon, divided  
2 cups all-purpose flour  
1 1/2 tsp baking powder  
1/2 tsp baking soda  
1 tsp table salt  
3/4 tsp ground cardamom  
1/3 cup vegetable oil  
1 tbsp pure vanilla extract



1 1/4 cups light brown sugar  
1 egg  
1 yolk  
2/3 cup buttermilk  
Turbinado sugar for sprinkling

## Instructions:

Preheat the oven to 350-degrees. Generously grease a 9x5-inch loaf pan with cooking spray or softened butter and line the bottom and two short sides with parchment paper. Set aside.

Combine 2 teaspoons of the cinnamon and the granulated sugar in a small bowl and sprinkle over the cranberries. Set aside.

Combine the flour, baking powder, baking soda, salt, cardamom and the remaining 1 1/2 teaspoons of cinnamon in a small bowl and whisk to combine. Set aside.

In a medium-sized bowl, combine the oil, vanilla, and brown sugar and whisk vigorously to combine. Add the egg and yolk, and whisk again. Add the buttermilk and whisk a final time.

Gently fold the dry into the wet using a rubber spatula. Do not over mix. Add the cinnamon-sugar berries and fold to combine. Stop folding when there is still a streak of flour or two.

Transfer the batter to the prepared pan and smooth the top.

Sprinkle the cake with Turbinado sugar and place in the preheated oven for about 60-65 minutes, rotating the cake at 30 minutes and testing it for doneness at 55. The cake can be pulled from the oven when a tester inserted in the center comes out with only a moist crumb or two.

Once cooled enough to handle, run a paring knife around the edge of the pan to release the cake, and invert it right side up on to a serving platter. Serve slices warm or at room temperature. Bread will keep on the counter for up to three days tightly wrapped in plastic wrap. •

*Jessie is a baker and cookbook author; you can learn more about her through her website [jessiesheebakes.com](http://jessiesheebakes.com).*