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Cranberry-Orange Hazelnut Bread

1-POUND LOAF	INGREDIENTS	1 1/2-POUND LOAF
1/3 cup	water	1/2 cup
1/2 cup	whole cranberry sauce	3/4 cup
1 teaspoon	finely shredded orange peel	1 1/2 teaspoons
1 tablespoon	butter or margarine	1 tablespoon
3/4 teaspoon	salt	1 teaspoon
2 cups	bread flour	3 cups
1/3 cup	coarsely chopped hazelnuts or almonds, toasted	1/2 cup
	(see How To Toast Nuts tip below)	
1 1/2 teaspoons	FLEISCHMANN'S Bread Machine Yeast	2 teaspoons

Add ingredients to bread machine pan in the order suggested by manufacturer, adding cranberry sauce and orange peel with water, and nuts with flour. (If dough is too dry or stiff or too soft or slack, adjust dough consistency - see Adjusting Dough Consistency tip below.) Recommended cycle: Basic/white bread cycle; light or medium/normal color setting.

Nutrition Information

Nutrition information per serving (1/12 of 1 1/2-lb. recipe): calories 191; total fat 5 g; saturated fat 1 g; cholesterol 3 mg; sodium 211 mg; total carbohydrate 33 g; dietary fiber 1 g; protein 5 g.

How to Toast Nuts: Toasting nuts brings out their full flavor and helps keep them crisp in breads. Spread the chopped nuts in a shallow baking pan large enough to accommodate a single layer. Bake the nuts at 350°F for 5 to 15 minutes or until lightly toasted, stirring several times and checking often. Be sure to cool the nuts before adding to the bread machine.

Checking Dough Consistency:

Check dough after 5 minutes of mixing; it should form a soft, smooth ball around the blade. If dough is too stiff or dry, add additional liquid, 1 teaspoon at a time, until dough is of the right consistency. If dough is too soft or sticky, add additional bread flour, 1 teaspoon at a time.

For more helpful tips, visit our [Tips, Terms and Troubleshooting](#) section.