

## Bread Machine Cranberry Cornmeal Bread

- 1 cup plus 1 tablespoon water
- 3 tablespoons molasses or honey
- 2 tablespoons butter or margarine, softened
- 3 cups Gold Medal® Harvest King® or Better for Bread® bread flour
- 1/3 cup cornmeal
- 1 1/2 teaspoons salt
- 2 teaspoons bread machine yeast
- 1/2 cup dried cranberries

1. Measure carefully, placing all ingredients except cranberries in bread machine pan in the order recommended by the manufacturer. Add cranberries at the Raisin/Nut signal or 5 to 10 minutes before last kneading cycle ends.
2. Select Basic/White cycle. Use Medium or Light crust color. Do not use delay cycles. Remove baked bread from pan, and cool on wire rack.

**Per Serving:** Calories 175 (Calories from Fat 20); Total Fat 2 g (Saturated Fat 1 g);

Cholesterol 5 mg;

Sodium 310 mg; Total Carbohydrate 37 g (Dietary Fiber 2 g); Protein 4 g

**Percent Daily Value\*:** Vitamin A 2 %; Vitamin C 0%; Calcium 2 %; Iron 12 %

**Exchanges:** 1 1/2 Starch; 1 Fruit

\*Percent Daily Values are based on a 2,000 calorie diet.

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