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# Gluten Free Cranberry Bread

## Gluten Free Cranberry Bread

8 T unsalted butter, room temperature  
1 C granulated sugar (or coconut sugar), plus 1 additional Tablespoon  
3 eggs, room temperature  
1 tsp vanilla  
2 ½ C All purpose gluten free flour mix (w/xanthum gum)  
1 tsp. baking powder  
½ tsp baking soda  
1 tsp cinnamon  
3/5 tsp salt  
2/3 C coconut milk  
¼ C plain yogurt or sour cream  
Zest of 1 orange  
10 oz. fresh cranberries, halved  
¼ C raw pumpkin seeds

### **Directions:**

- Preheat oven to 325°. Grease loaf pan with butter or coconut oil.
- In a bowl of a stand mixer combine sugar, eggs, butter and vanilla. Mix until smooth.
  - Add milk, yogurt, and orange zest.
- In a separate bowl, whisk together flour, baking soda, baking power, cinnamon and salt.
- Coat the cranberries with a light dusting of flour to prevent sinking during baking.
- Add flour mixture to liquid ingredients.
- Mix in cranberries and pumpkin seeds with a wooden spoon.
- Pour into loaf pan.
- Sprinkle top with 1 tsp coconut sugar.
- Bake for 1 hour, turning at 30 minutes.
- Cool for 2 hours before slicing.

