



RASPBERRY BREAD

July 8

National Raspberry Day

INGREDIENTS

- 2 Cups + 4 Tablespoons All-Purpose Flour (divided)
- ¾ Cup Light Brown Sugar (packed)
- ¼ Cup Granulated Sugar
- 1 Teaspoon Baking Soda
- ¼ Cup Unsalted Butter (melted)
- 1 Large Egg
- ¾ Cup Buttermilk
- ¼ Cup Canola or Vegetable Oil
- 2 Teaspoons Vanilla Extract
- 2 Cups Raspberries

DIRECTIONS

1. Preheat oven to 350°. Spray one 9×5-inch loaf pan with floured cooking spray, or grease and flour the pan; set aside.
2. In a large bowl, add 2 cups + 2 tablespoons flour, sugars, baking soda, optional salt, and whisk to combine; set aside.
3. In a medium bowl, mix the melted butter, egg, buttermilk, oil, vanilla, and whisk to combine.
4. Pour wet over dry and stir until just combined.
5. In a medium bowl, add the raspberries, 2 tablespoons flour, and toss lightly to combine (coating berries in flour helps to reduce sinking while baking).
6. Add the raspberries to the batter and fold very lightly to combine.
7. Turn batter out into prepared pan, bake bread for 45 minutes to an hour.
8. Allow bread to cool in pan for about 15 minutes before turning out on a wire rack to cool completely. Cut into 14 even slices.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Snack

YIELD

14 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	1 Slice