

## Soup Can Saffron Bread

|                          |                                  |
|--------------------------|----------------------------------|
| 1/8 tsp saffron, crushed | 1 cup flour                      |
| 3/8 cup milk             | 1-1/4 tsp baking powder          |
| 2-1/2 tbsp butter        | 1/4 tsp salt                     |
| 3/8 cup sugar            | 1/4 cup dried cranberries        |
| 1 egg                    | 1/8 cup chopped almonds, toasted |

Mix saffron in milk and set aside. Cream butter and sugar until light, then beat in eggs. Stir together the dry ingredients, then add three quarters of the dry ingredients alternately with the saffron milk, beating well after each addition with an electric mixer. By hand, stir in the remaining dry ingredients. Fold in the cranberries and almonds.

Bake in a well-greased 20 ounce fruit can at 375° for about thirty minutes. Cool ten minutes and remove from can.

Adapted from the *Better Homes & Gardens Quick Breads Cook Book* (1975).