

# Raspberry Bread



Prep Time : 10 minutes

Cook Time: 45 minutes

Total Time : 55 minutes

## Ingredients

- 2 cups + 4 tablespoons all-purpose flour, divided
- $\frac{3}{4}$  cup light brown sugar, packed
- $\frac{1}{4}$  cup granulated sugar
- 1 teaspoon baking soda
- pinch salt, optional and to taste
- $\frac{1}{4}$  cup unsalted butter, melted
- 1 large egg
- $\frac{3}{4}$  cup buttermilk
- $\frac{1}{4}$  cup canola or vegetable oil
- 2 teaspoons vanilla extract
- 10 to 12 ounces raspberries, about 2 cups\*

## Instructions

- Preheat oven to 350F. Spray one 9x5-inch loaf pan with floured cooking spray, or grease and flour the pan; set aside.
- In a large bowl, add 2 cups + 2 tablespoons flour, sugars, baking soda, optional salt, and whisk to combine; set aside.
- In a medium microwave-safe bowl or glass measuring cup, melt the butter, about 45 seconds on high power. Allow butter to cool momentarily so you don't scramble the egg.
- To the butter, add the egg, buttermilk, oil, vanilla, and whisk to combine.
- Pour wet over dry and stir until just combined; don't overmix. Batter will be somewhat lumpy and don't try to stir the lumps smooth or bread will be tough; set aside.
- 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).
- Add the raspberries to the batter and fold very lightly to combine.
- Turn batter out into prepared pan, smoothing the top lightly with a spatula and pushing it into corners and sides as necessary.
- Bake bread for 45 minutes to an hour. Bread is done when top is set in the middle, slightly domed, springy to the touch, and a toothpick inserted in the center (if you can find a patch without hitting raspberries) comes out clean or with a few moist crumbs, but no batter.\*\*
- Allow bread to cool in pan for about 15 minutes before turning out on a wire rack to cool completely before slicing and serving.
- Bread will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months.

