

# Christmas bread recipe jar

## White chocolate & cranberry loaf

Why not make up a recipe jar and give someone the perfect gift to bake on Christmas morning.

All you need is...

1 Large glass jar (with airtight lid)  
String or ribbon to decorate  
1 pack (500g) of Carr's Breadmaker Strong White Mix  
90g Dried cranberries  
30g White chocolate (chopped)  
or 30g Chocolate drops

### Method

Place the white chocolate into the jar, then layer with the cranberries. Next carefully pour the flour pack on top.

Cut out the swing tag opposite and tie onto the jar using ribbon or string and decorate.

All you need to add before baking is 25g of cubed butter and 305ml water.

Give as a gift or keep for yourself and bake on Christmas morning!



Happy  
Christmas!

To...

From...

### Instructions...

**Just add...**  
25g butter (cubed)  
& 305ml water

### METHOD FOR BREADMAKER

Follow the guidelines for your breadmaker for the order of dry/liquid ingredients and set to basic/normal setting, large loaf, light crust.

Why not bake overnight and enjoy on Christmas morning!

### METHOD BY HAND

Tip the jar ingredients into a large bowl, then rub in the butter.  
Gradually mix in the water to make a soft dough. Knead well for 10 mins and cover with a damp cloth and let it rise for about an hour.  
Tip onto a lightly floured surface and knead for 3 mins, then place in a greased loaf tin and leave in a warm place for half an hour. Bake for 30-35 mins in a preheated oven at 230°C (Fan 210°C. Gas mark 8).