



FOUR FRUIT LEMON BREAD

SERVES: PREP TIME: COOK TIME:
 10-12 | 15M | 45M

VEGETARIAN

INGREDIENTS:

1/3 Cup Crofter's Organic Premium Four Fruit Fruit Spread

1 1/2 Cup All Purpose Flour

2 Tsp Baking Powder

1/2 Tsp Kosher Salt

1 Cup Yogurt

1/2 Cup Sugar

2 Eggs

2-3 Tbsp Lemon Zest
(1 Lemon)

1/2 Tsp Vanilla Extract

1/2 Cup Vegetable Oil

DIRECTIONS:

1. Preheat oven to 375°F and line a 9" x 13" backing pan with parchment paper or lightly spray it with non-stick cooking spray. Set aside.
2. In a medium mixing bowl, combine the flour, baking powder and kosher salt. Mix with a whisk. In a separate mixing bowl, combine the yogurt, sugar, eggs, Crofter's Organic Premium Four Fruit Fruit Spread, lemon zest, vanilla extract and vegetable oil. Mix well with a whisk until evenly mixed throughout.
3. Combine the wet ingredients with the dry ingredients. Mix using a wooden spoon until just combined (careful not to overmix). Transfer the dough over to your prepared baking pan and bake in the oven for 45 minutes (until a toothpick can be inserted cleanly into the center).
4. Once bread is ready, remove from the oven and allow it to cool on a wire rack for 10-15 minutes before trying to remove from the pan or cutting. Once cooled, slice and enjoy!