Cherry-Berry Bread Mix



YIELD: 4 LOAVES

Ingredients

* 2-1/2 cups - all-purpose flour
* 1 teaspoon - baking powder
* 1 teaspoon - baking soda
* 1 teaspoon - ground cinnamon
* 1/2 teaspoon - salt
* 1 cup - Quaker© oats (quick-cooking or old fashioned), uncooked
* 3/4 cup - dried cherries
* 3/4 cup - dried cranberries
* 3/4 cup - honey
* 3/4 cup - milk
* 12 Tablespoons - butter or margarine, 1-1/2 sticks melted and cooled
* 2 large - eggs, lightly beaten

Directions

To make mix in a large bowl, combine flour, baking powder, baking soda, cinnamon and salt; mix well. Add oats, cherries and cranberries; mix well. Transfer to resealable plastic bag, a decorative jar with lid or other airtight container. Store in cool dry place. Variation Substitute raisins for dried cherries and cranberries and increase ground cinnamon to 1-1/2 teaspoons in mix.

To prepare breads: Heat oven to 350°F. Lightly spray four 6 x 3-3/4-inch disposable aluminium foil mini loaf pans with no-stick cooking spray. Place bread mix in large bowl. In small bowl, combine honey, milk, butter and eggs with wire whisk or fork; mix well. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not over mix.) Pour into pans, dividing evenly. Bake 22 to 28 minutes or until tops of breads feel firm when touched and wooden pick inserted near centre has a few moist crumbs clinging to it. (Do not over bake.) Cool breads in pans on wire rack. Wrap tightly in aluminium foil. Store at room temperature up to 2 days. For longer storage, label and freeze. Variations Large Loaves - Lightly spray two 8-1/4 x 4-1/4-inch disposable foil baking pans with cooking spray. Divide batter evenly between pans. Bake at 350°F 35 to 40 minutes or until wooden pick inserted in centre has a few moist crumbs clinging to it. Proceed as recipe directs. Mini Bundt Loaves - Lightly spray six mini Bundt pan cups with cooking spray. Divide batter evenly between cups. Bake at 350°F 23 to 27 minutes. Remove from cups; cool on wire rack.

Drizzle with favourite glaze; decorate as desired.