

BREAD

Cranberry Cinnamon Flax Beer Bread

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
75 min	15 min	60 min	8	\$0.28	274 kcal



Cranberry Cinnamon Flax Beer Bread takes approximately 1 hour and 15 minutes from beginning to end. This recipe serves 8 and costs 28 cents per serving. Watching your figure? This lacto ovo vegetarian recipe has 274 calories, 6g of protein, and 10g of fat per serving. It is perfect for Father's Day.

Ingredients

- ☐ 1 tablespoon baking powder
- ☐ 1 ounce cranberries
- ☐ 2½ cups sifted all-purpose flour
- ☐ ¼ cup raw sugar
- ☐ ¼ cup melted butter
- ☐ ½ cup flax seed meal
- ☐ ½ teaspoon ground cinnamon

EQUIPMENT Bowl, Frying pan, Oven, Whisk, Loaf pan, Toothpicks

Method

- 1 Preheat oven to 375 degrees F (190 degrees C). Grease a 5x9-inch loaf pan.
- 2 Gently whisk flour, flax meal, sugar, baking powder, and cinnamon together in a large bowl.
- 3 Whisk ale into flour mixture; fold in cranberries.
- 4 Pour batter into the prepared pan; drizzle melted butter over batter.
- 5 Bake in the preheated oven until a toothpick inserted in the middle comes out clean, about 1 hour.

Nutrition per serving

274	6 g	10 g	40 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.1 g · 25% of daily needs
Fibre			4 g · 16% of daily needs
Sugar			6.6 g · 7% of daily needs
Sodium			209 mg · 9% of daily needs
Cholesterol			15.3 mg · 5% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/cranberry-cinnamon-flax-beer-bread-148264