

# Christmas Maple Bread

## Ingredients

2½ cups flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 cup Boxler's Dark Maple Syrup  
1 cup whole milk  
¾ cup sour cream  
2 tablespoons butter, melted  
1 egg  
1¼ cups King Arthur Baking Fruitcake Fruit Blend

## Directions

Prepare loaf pan, mist with cooking spray, line with parchment paper, leave some hanging over edge, mist parchment paper with cooking spray.

Preheat oven to 350

Combine flour, baking powder and salt.

Add fruit, mix in well.

Add maple syrup, milk, sour cream, melted butter and egg, combine thoroughly.

Transfer to loaf pan, bake for 55 to 65 minutes or until toothpick comes out clean.

Let sit for a few minutes, remove from pan and place on rack to cool.