

Easy Raspberry and Pecan Bread with Honey Ginger Cream Cheese

Yield: 8 servings (1 standard loaf or 8 mini loaves)

Prep Time: 10 minutes

Bake Time: 50–60 minutes (standard loaf) or 20–25 minutes (mini loaves)

Ingredients

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon Kosher salt
- 1 1/2 teaspoons ground cinnamon
- 3/4 cup chopped toasted pecans
- 2 large eggs
- 3/4 cup olive oil
- 1 cup fresh raspberries

Optional substitution: Replace raspberries with sliced strawberries or blueberries.

Instructions

1. Preheat oven to 350°F. Lightly coat a standard loaf pan or 8 mini loaf pans with cooking spray.
2. In a large mixing bowl, combine flour, sugar, baking soda, salt, cinnamon, and pecans. Stir until evenly blended.
3. Add eggs and olive oil. Mix until fully incorporated and a smooth batter forms.
4. Gently fold in the raspberries, taking care not to overmix.
5. Pour batter into the prepared pan(s), spreading evenly.
6. Bake:
 - Standard loaf: 50–60 minutes
 - Mini loaves: 20–25 minutes
7. Check for doneness by inserting a toothpick into the center; it should come out clean.

8. Allow bread to cool in the pan for 5–10 minutes, then remove and transfer to a wire rack to cool completely.

This loaf recipe freezes well. Serve with butter and jam or plain or flavored cream cheese.

Honey Ginger Cream Cheese

Ingredients

- 8 oz cream cheese, softened
- 2–3 tablespoons honey (adjust to taste)
- 1–2 teaspoons freshly grated ginger
- 1/2 teaspoon pure vanilla extract or maple syrup
- Kosher salt to taste

Instructions

1. Place softened cream cheese in a bowl and mix until smooth.
2. Add honey and blend until fully incorporated.
3. Stir in ginger gradually and taste as you go, you want the ginger to be tasted but not overwhelming. Ginger can vary in strength dependent on a variety of factors.
4. Add vanilla and a small pinch of salt to balance sweetness.
5. Optional: Whip for 1–2 minutes



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