

## *Cranberry Walnut Bread with Autumn Spiced Butter*

**Yield: 25 Servings**

**Ingredients:**

5 loaves	Cranberry Walnut Bread
3 lb.	GFS Unsalted Butter, softened
½ cup	Light Brown Sugar
½ cup	GFS 2% Maple Syrup
3 tsp.	Trade East Ground Cinnamon
1 ½ tsp.	Trade East Ground Nutmeg
1 cup	Pecan Pieces, chopped



**Directions:**

Bake the bread loaves, if needed, according to package instructions. Allow loaves to cool. Cut each loaf into 12 equal  $\frac{3}{4}$ -inch slices. Combine remaining ingredients in a mixing bowl and blend on low speed until smooth and well combined.