

Cranberry Orange Bread

Submitted by: Elaine Kremenak

Prep Time: 20 Minutes Cook Time: 1 Hour
Ready In: 1 Hour 20 Minutes Yields: 16 servings

the center comes out clean. Cool for 10 minutes before removing to a wire rack.

"Cranberry Bread is a natural coming from Oregon, a state famous for its cranberries. And each fall my husband and I go out and scrounge around picking up the walnuts for this delicious bread. A lady was presenting this bread at a food fair when I had the 'nerve' to ask her for the recipe. She obliged, and its been a steady item in our menu ever since. But not just at Thanksgiving—heavens, no! I freeze the berries and have a ready supply all year long."

Ingredients

- 2 cups all-purpose flour
- 1 cup sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 1/2 cup orange juice
- Grated peel of 1 orange
- 2 tablespoons melted butter or margarine
- 2 tablespoons hot water
- 1 cup fresh or frozen cranberries
- 1 cup coarsely chopped walnuts

Directions

1. In a large mixing bowl, combine dry ingredients. In another bowl, beat egg. Add orange juice, peel, butter and hot water. Add to flour mixture, stirring just until moistened. Gently fold in cranberries and walnuts. Spoon into greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 325 degrees F for 60 minutes or until toothpick inserted near