

Cranberry Nut Bread

Description

Summary

Yield: 1

Source: Oceanspray.com

Prep Time: 1 1/2 hours

Category: Breads

Cuisine: American

Ingredients

- 2 cups flour
- 2 cups sugar
- 1 1/2 tsps baking powder
- 1 tsp salt
- 1/2 tsp baking soda
- 3/4 cup orange juice
- 2 tbsps vegetable oil
- 1 tbsp grated orange peel
- 1 egg, well beaten
- 1 1/2 cups frozen cranberries, chopped
- 1/2 cup chopped nuts

Instructions

Preheat oven to 350F. Grease a 9x5 inch loaf pan,. Mix together flour, sugar, baking powder, salt and baking soda in a medium mixing bowl. Stir in orange juice, orange peel, and egg. Mix until well blended. Stir in cranberries and nuts. Spread evenly in loaf pan. Bake 55 minutes or until a toothpick inserted in the center comes out clean. Cool on rack for 15 minutes. remove from pan, cool completely. Makes one loaf

Notes