Cranberry Bread - High altitude adjusted

Ingredients

- 2 cups flour (all purpose)
- 1 cup sugar, less 2 tbsp.
- 3/4 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp baking soda
- 3/4 cup orange juice
- 1/4 cup cooking oil
- 1 egg
- 1 1/2 cups cranberries, halved (1/2 bag)

Summary

Yield: 2
Source: Nana
Prep Time: 1 1/2 hours
Category: Breads
Cuisine: American

Instructions

Grease 9 x 5 loaf pan. Preheat oven to 350 degrees.

Cut cranberries and set aside

.Mix dry ingredients then add juice, egg and oil.

Mix throughl and then stir in cranberries.

Bake in greased loaf pan 50-55 minutes.