



Cranberry Nut Bread

INGREDIENTS

2 cups all-purpose flour

1 cup sugar

1 1/2 teaspoons baking powder

1 teaspoon salt

1/2 teaspoon soda

1/4 cup shortening *

1 egg, slightly beaten

1 tablespoon grated orange peel **

3/4 cup orange juice

1 1/4 cups cranberries (fresh or frozen), coarsely chopped

1/2 cup chopped nuts

DIRECTIONS

- Heat oven to 350 degrees Fahrenheit. Grease (not oil) bottom only of 9 x 5 or 8 x 4 inch loaf pan. In large bowl, combine first 5 ingredients. Using pastry blender, cut in shortening until particles are size of coarse meal. Stir in peel, juice, and egg just until dry ingredients are moistened.. Fold in cranberries and nuts. Pour into prepared pans.

- Bake at 350 degrees F. for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. Yield: 1 loaf.

** Make it healthier using canola oil as a substitute for shortening. Mix the canola oil in with the egg/orange juice mixture.*

*** If orange peel is not available, try substituting orange juice concentrate.*

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