

Cranberry Bread

Submitted by Jeanne Gregg

Ingredients

- 2 cups flour
- 1 ½ tsp baking powder
- ½ tsp soda
- 1 tsp salt
- 1 cup sugar
- ½ cup orange juice
- 2 Tbsp melted butter (add to orange juice)
- boiling water added to above two liquids to equal ¾ cup
- 1 beaten egg
- 1 cup cranberries
- 1 cup chopped nuts



Directions

1. Sift together dry ingredients. Combine egg with orange juice mixture and stir into dry ingredients until just moistened. Add cranberries and nuts.
2. Bake at 350 degrees 1 hour in a greased and floured loaf pan. Let cool 10 minutes, then removed from pan and continue cooling on rack.

NOTE: Chopped dried apricots can be substituted for cranberries.