

Cranberry Bread

2 cups sifted all-purpose flour

1 cup sugar

1 ½ tsp. baking powder

1 tsp. salt

½ tsp. baking soda

¼ cup butter

1 egg- beaten

1 tsp. grated orange peel

¾ cup orange juice

1 ½ cups light raisins (see note)

1 ½ cups cranberries- chopped (see note)



1. Sift flour, baking powder, sugar, salt and baking soda into a large bowl. Cut in butter until mixture is crumbly.
2. Add egg, orange peel and orange juice all at once; stir until evenly moist.
3. Fold in raisins and cranberries. Spoon into a greased 9x5x3 inch loaf pan and bake at 350 degrees for 1 hour and 10 min. or until a toothpick inserted in center comes out clean.
4. Remove from pan and cool on a rack.

Serves 6-8

Note: if you choose, you may omit raisins and increase amount of cranberries to 3 cups. To chop cranberries, freeze first and chop when slightly thawed. A blender may be used to chop berries; if you do this, add a small amount of orange juice to blender bowl before chopping.

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