

Cranberry Orange Bread

Makes one 9X5-inch loaf or two 8X4-inch loaves

2 cups all-purpose flour
1 cup granulated sugar
1½ teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
Grated peel of 1 orange
½ cup orange juice
1 egg, beaten
2 tablespoons butter, melted
2 tablespoons hot water
1 cup fresh whole cranberries
1 cup chopped walnuts

1. Preheat oven to 325°F. Spray one 9X5-inch loaf pan or two 8X4-inch loaf pans with nonstick cooking spray.
2. Combine flour, sugar, baking powder, baking soda and salt in large bowl; stir to blend. Combine orange peel, orange juice, egg, butter and hot water in separate medium bowl. Gradually add flour mixture to orange mixture until well blended. *Do not beat*. Fold in cranberries and walnuts. Spoon into prepared pan(s).
3. Bake 60 minutes or until toothpick inserted into center(s) comes out clean. Cool on wire rack.

Courtesy: Joella Morris