

# Cranberry Bread III

*Mrs Vonnie Smith*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*2 cups flour  
1 cup sugar  
1/2 teaspoon baking soda  
1 teaspoon salt  
1 cup cranberries, diced  
1/4 cup shortening  
3/4 cup orange juice  
1 tablespoon orange rind  
1 egg white, beaten  
1/2 cup nuts*

Preheat the oven to 350 degrees.

In a bowl, sift the flour, sugar, baking powder, baking soda and salt.

Cut in the shortening. Add the orange juice, orange rind and egg white. Pour into the dry ingredients.

Fold in the nuts and berries.

Bake for one hour.

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Per Serving (excluding unknown items): 2728 Calories; 94g Fat (30.6% calories from fat); 43g Protein; 439g Carbohydrate; 19g Dietary Fiber; 0mg Cholesterol; 2834mg Sodium. Exchanges: 13 1/2 Grain(Starch); 1 1/2 Lean Meat; 2 1/2 Fruit; 17 1/2 Fat; 13 1/2 Other Carbohydrates.