

Cranberry Bread II

Cookbook Committee

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

*2 cups sifted flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
2 tablespoons butter
boiling water
1 cup chopped pecans
1 cup sugar
1/2 teaspoon salt
1 egg, well beaten
juice of one orange
rind of one orange
1 cup raw sliced cranberries*

Preheat the oven to 350 degrees.

In a bowl, sift the flour. Measure the amount. Sift the flour again and sift in the baking powder, baking soda, sugar and salt. Stir in the beaten egg.

Place the orange juice, orange rind and the butter into a measuring cup. Add boiling water to make 3/4 of a cup. Stir into the flour mixture. Blend well. Add the cranberries and pecans.

Place the batter into a greased loaf pan.

Bake for one hour or until done.

Per Serving (excluding unknown items): 2686 Calories; 111g Fat (36.2% calories from fat); 39g Protein; 399g Carbohydrate; 15g Dietary Fiber; 274mg Cholesterol; 2738mg Sodium. Exchanges: 13 Grain(Starch); 1 1/2 Lean Meat; 20 1/2 Fat; 13 1/2 Other Carbohydrates.