

Cranberry Bread V

Gladys Pacosa

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 cups flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup sugar
2 teaspoons grated orange peel
1 egg, beaten
1/2 cup orange juice
2 tablespoons vegetable oil
2 tablespoons hot water
1 cup whole fresh cranberries
1/2 cup chopped walnuts (optional)*

In a large bowl, sift together the flour, salt, baking powder, baking soda and sugar. Add the orange peel.

In a bowl, combine the egg, orange juice, vegetable oil and hot water. Add to the dry ingredients. Blend thoroughly, but do not beat.

Fold in the cranberries and walnuts, if using. Pour the mixture into a greased and waxed paper lined 9x5 inch glass loaf pan.

Bake at 325 degrees for 60 to 70 minutes.

Per Serving (excluding unknown items): 2062 Calories; 35g Fat (15.2% calories from fat); 33g Protein; 406g Carbohydrate; 8g Dietary Fiber; 212mg Cholesterol; 2506mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Lean Meat; 1 Fruit; 6 Fat; 13 1/2 Other Carbohydrates.