

# Cranberry Nut Bread II

Elaine Butterfield

The Church of St. Michael and St. George - St. Louis, MO - 1980

## **Yield: 4 miniature loaves**

*2 cups flour*  
*1 1/2 teaspoons baking powder*  
*1 teaspoon ground cinnamon*  
*1/2 teaspoon baking soda*  
*1/2 teaspoon salt*  
*1 1/2 cups sugar*  
*1 cup fresh orange juice*  
*1/4 cup vegetable oil*  
*2 eggs*  
*1 cup fresh cranberries*  
*1 cup chopped walnuts or pecans*  
*1 tablespoon grated orange rind*  
**GLAZE**  
*1 cup confectioner's sugar*  
*1 tablespoon milk*

Preheat the oven to 350 degrees.

Grease and flour four miniature loaf pans, 5-3/4 x 3-1/2 x 2-inch.

In a large bowl, combine the flour, baking powder, cinnamon, baking soda and salt.

In a second bowl, combine the sugar, orange juice, vegetable oil and eggs. Stir into the flour mixture along with the cranberries, nuts and rind until no traces of flour remain. Pour the batter into the prepared pans.

Bake for 50 minutes or until a toothpick comes out clean. Cover with aluminum foil if the tops brown too quickly.

Transfer to wire racks to cool for 10 minutes. Turn out of the pans to cool completely.

Prepare the glaze by combining the sugar and milk in a small bowl until it reaches drizzling consistency.

Drizzle over the tops of the loaves.

(Baked loaves may be left in the pan, covered with foil, and frozen. Thaw and reheat, covered with foil, in the oven.)

---

Per Serving (excluding unknown items): 3350 Calories; 68g Fat (18.1% calories from fat); 41g Protein; 654g Carbohydrate; 13g Dietary Fiber; 426mg Cholesterol; 2587mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 2 1/2 Fruit; 0 Non-Fat Milk; 12 Fat; 28 1/2 Other Carbohydrates.