

Orange Bread

Canadian Mennonite Cookbook - 1974

1 1/2 cups sifted all-purpose flour
2 teaspoons baking powder
3/4 cup white sugar
1/4 teaspoon salt
2 teaspoons orange rind
3/4 cup orange juice
2 tablespoons butter, melted
1 egg, beaten
1/2 cup raisins

Preheat the oven to 350 degrees.

Wash and dry the raisins, if necessary.

Grate the orange rind and squeeze and measure the juice.

Sift the flour, baking powder, sugar and salt. Sift a second time.

Add the raisins.

In a bowl, combine the orange juice, butter and egg. Add the orange rind.

Add the liquid ingredients to the dry ingredients, STIRRING ONLY UNTIL MOISTENED. Use the muffin method.

Grease an 8 inch loaf pan. Pour the batter into the pan.

Bake for 50 to 60 minutes.

Per Serving (excluding unknown items): 1215 Calories; 30g Fat (22.2% calories from fat); 28g Protein; 212g Carbohydrate; 8g Dietary Fiber; 274mg Cholesterol; 1826mg Sodium. Exchanges: 8 1/2 Grain(Starch); 1 Lean Meat; 5 1/2 Fruit; 5 Fat; 0 Other Carbohydrates.