

## **Old Fashioned Cranberry Nut Bread**

From Anneli Johnson, Market Manager

### **Ingredients:**

- 2 cups all purpose flour
- 1 cup sugar
- 1 1/2 tsp baking powder
- 1 tsp. salt
- 1/2 tsp. baking soda
- 3/4 cup orange juice
- 1 tbsp crated orange peel
- 2 tbsp. shortening
- 1 egg well beaten
- 1 1/2 cup fresh cranberries coarsely shopped
- 1/2 cup walnut chopped

### **Directions:**

- Preheat oven 350 F.
- In a large bowl mix together flower, sugar, baking powder, salt, baking soda.
- Stir in orange juice, orange peel, shortening and egg.
- Mix until well blended.
- Stir in cranberries and nuts.
- Turn into 9x5 buttered loaf pan.
- Bake 55 min minutes or until toothpick comes out clean.
- Cool on rack 15 min.
- remove from pan.