



CRANBERRY QUICK BREAD

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 3/4 cup sugar
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 1/4 tsp. salt
- 1 1/2 tsp. cinnamon
- 1 large egg
- 1/2 cup orange juice
- 2 Tbsp. butter, melted
- 2 to 3 tsp. orange extract
- 1 1/2 cups fresh or frozen cranberries, chopped

PREP TIME

15 minutes

BAKE TIME

45 to 50 minutes

Makes one 8 x 4" loaf

- 1** Preheat oven to 350°F. Grease and flour an 8 x 4" loaf pan; set aside.
- 2** In large bowl, blend flour, sugar, baking powder, baking soda, salt, and cinnamon; set aside.
- 3** In small bowl, mix the egg, orange juice, melted butter, and orange extract. Add to the dry ingredients in the large bowl, stirring just until moistened. Fold in the chopped cranberries and stir until evenly distributed in batter.

INSTRUCTIONS

- 4** Pour batter into your prepared loaf pan and bake at 350°F for 45 to 50 minutes, until toothpick inserted in center comes out clean.
- 5** Cool in pan for 5 to 10 minutes, then remove loaf from pan and cool completely on a wire rack. Then slice and serve—you can also serve slices spread with softened butter or cream cheese.

mary & martha