

# Bev's Cranberry Loaf

## Breads



## ingredients

1 cup	fresh cranberries
2 cup	all purpose flour
1 cup	sugar
1 ½ tsp	baking powder
1/2 tsp	salt
1/2 cup	chopped nuts (optional)
1	egg
3/4 cup	orange juice
2 tsp	orange rind
1/4 cup	vegetable oil

## instructions

- Preheat oven to 350°F.
- In a blender, coarsely chop cranberries. Combine flour, sugar, baking powder, baking soda and salt in a large bowl. Stir in chopped cranberries and nuts.
- Beat together egg, orange juice, orange rind and vegetable oil. Add to dry ingredients and stir until mixed. Pour batter into a greased 8 1/2" x 4 1/2" loaf pan and bake 60-65 minutes until top springs back. Cool in pan for 10 minutes, then remove from pan and finish cooling on rack.

