

Cranberry Loaf

Breads



ingredients

2 cup	all-purpose flour	1 tsp	grated orange zest
1 cup	granulated sugar	3/4 cup	orange juice
1 ½ tsp	baking powder	1 ½ cup	golden raisins
1/2 tsp	baking soda	1 ½ cup	fresh or frozen (thawed) cranberries, coarsely chopped
1 tsp	salt		
1/4 cup	butter, softened		
1	large egg, beaten		

instructions

- Preheat the oven to 350F (use regular heat, not convection). Grease a 9 x 5" loaf pan with vegetable oil spray. Line the bottom of the pan with parchment paper. Place the flour, sugar, baking powder, baking soda and salt into a large bowl and whisk to combine.
- Cut in the butter until the mixture is crumbly. Add the egg, orange zest and orange juice all at once; stir just until the mixture is evenly moist. Fold in the cranberries and raisins. Spoon the batter into the prepared pan.
- Bake for 69 - 70 mins, or until the loaf springs back when gently touched in the very center and a toothpick inserted in the center of the loaf comes out clean.
- Cool the loaf in the pan for 5 mins. Now remove the loaf and cool on a baking rack.
- Option 1: If you choose, you can make this entirely with cranberries by replacing the golden raisins with another 1 1/2 cup of them.
- Option 2: The batter for this bread can also be used to make tasty muffins. To do so, coat a 12 cup non-stick muffin pan with vegetable oil spray. Spoon the batter into the pan, evenly filling each cup. Bake for 22 - 24 mins. or until a muffin in the middle of the pan springs back when gently touched in the center. Cool on a baking rack for 10 mins. Now carefully remove muffins from pan and enjoy warm or at room temp.

