

# Featured Recipe

## Cranberry Bread

*By Rosalie Kocinski*

- |   |                         |
|---|-------------------------|
| 1 c. fresh or frozen cranberries, chopped | 1/2 tsp. baking soda    |
| 2 c. all-purpose flour                    | 2 T. shortening         |
| 1 c. sugar                                | 3/4 c. orange juice     |
| 1 1/2 tsp. baking powder                  | 1 egg, well beaten      |
| 1 tsp. salt                               | 1/2 c. nuts, chopped    |
|   | 1 T. grated orange peel |

Preheat oven to 350°. Grease & lightly flour 9 x 5 x 3" loaf pan. Prepare cranberries, nuts, & orange peel. Set aside. Mix together flour, sugar, baking powder, salt, & soda. Cut in shortening. Stir in orange juice, egg, & orange peel, mixing just to moisten. Fold in cranberries & nuts. Spoon into prepared pan. Bake 60 minutes or until a wooden toothpick inserted in the center comes out clean. Cool on rack 15 minutes. Remove from pan, cool completely.

Makes 1 loaf.



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