

Cranberry Bread

Jody Newton

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*2 cups flour
1 cup sugar
.5 tea, salted
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
1 egg, beaten
1/2 cup orange juice
2 tablespoons butter, melted
2 tablespoons hot water
1/2 cup pecans, chopped
1 1/2 cups cranberries, halved*

Preheat the oven to 350 degrees.

In a bowl, combine the flour, sugar, salt, baking soda and baking powder. Sift. Add the egg, orange juice, butter, hot water, nuts and cranberries.

Pour the mixture into a greased and floured loaf pan.

Bake for one hour.

Remove from the pan immediately. Wrap in wax paper while hot.

Cool in the refrigerator. (Will keep for weeks.)

Per Serving (excluding unknown items): 2451 Calories; 67g Fat (24.4% calories from fat); 38g Protein; 433g Carbohydrate; 18g Dietary Fiber; 274mg Cholesterol; 1676mg Sodium. Exchanges: 13 Grain(Starch); 1 Lean Meat; 2 Fruit; 12 Fat; 13 1/2 Other Carbohydrates.