
Norwegian Orange (or Lemon) Bread

Mark Stephens

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

3 cups flour
3 tablespoons baking powder
2/3 cup sugar
1 teaspoon salt
1 1/4 cups milk
2 tablespoons melted butter
1 large egg
peel of one orange (or lemon), chopped

Preheat the oven to 350 degrees.

Measure the flour, baking powder, sugar and salt into a four-cup measuring cup. Sift all of these dry ingredients into a mixing bowl.

Add the milk, butter and egg to the mixture. Mix with a wooden spoon. Add the chopped orange peel.

Pour the mixture into a 9x5x2-inch greased loaf pan. Let rise for 15 to 20 minutes.

Bake in the oven for 50 minutes.

Breads, Muffins

Per Serving (excluding unknown items): 2362 Calories; 42g Fat (15.9% calories from fat); 55g Protein; 443g Carbohydrate; 11g Dietary Fiber; 316mg Cholesterol; 6982mg Sodium. Exchanges: 19 Grain(Starch); 1 Lean Meat; 1 Non-Fat Milk; 7 Fat; 9 1/2 Other Carbohydrates.