

## Cranberry-Orange Loaf

- 2 cups all purpose flour
- 1.5 tsp baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 1 grated rind of orange
- 1 cup of granulated sugar
- 1 cup fresh or frozen cranberries
- 1 egg, beaten
- ¼ cup melted butter or margarine
- Juice of 1 orange plus orange juice to make ¾ cup (I use 1 full cup)
- Options: Chocolate chips, walnuts, lemon and lemonade instead of Orange juice

Combine dry ingredients and mix thoroughly. Stir in Cranberries, chocolate chips and walnuts. Combine wet ingredients and add to dry mix, stirring just until blended.. Pour into pan (use wax paper liner, approx 9x5x3) Bake in 350 Degree oven for 50-60 minutes.

Yields about 1 loaf. I double the recipe and get about 3 loaves out of it.

A favourite amongst our customers.