

Cranberry Nut Bread  
From: Momma Meyer  
Yields: 2 loaves

Ingredients:

4 cups flour  
2 cup sugar  
1 Tbsp baking powder  
2 tsp salt  
1 tsp baking soda  
½ cup butter, cold and cut in pieces  
2 egg  
1.5 cups orange juice  
2 tsp orange zest  
3 cups fresh or frozen cranberries, chopped in the food processor (frozen works fine)  
1 cup chopped walnuts (optional)

In a large bowl combine dry ingredients. Cut in butter until the dry mix resembles coarse crumbs.

Beat in egg, oj and peel; stir into dry ingredients until just blended.

Add cranberries and nuts.

Spoon into 2 greased and floured loaf pans.

Bake at 350 F for 65-70 minutes.

Cool for 10 minutes in pans before removing to a wire rack to cool completely.

Notes:

This recipe is a doubled recipe.

This bread freezes great. Let it completely cool, wrap, and freeze. Eat within 3 months.

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