

Grandmother's Famous Cranberry Bread

Submitted by Mindy ~ The Sisters Cafe

2 cups flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
1 egg, beaten
1 teaspoon grated orange peel
3/4 cup orange juice
1 1/2 cups light raisins (I never include these - not a fan of raisins in my bread)
1 1/2 cups fresh or frozen cranberries, chopped

Combine flour, sugar, baking powder, salt and baking soda into a large bowl. Cut in butter until mixture is crumbly. Add egg, orange peel, and orange juice all at once; stir until mixture is evenly moist. Fold in raisins and cranberries. Spoon into a greased 9 x 5 x 3-inch loaf pan. Bake at 350 degrees for 1 hour and 10 minutes, or until a toothpick inserted in center comes out clean. Remove from pan; cool on wire rack.