Cranberry Bread

Ingredients:

2 cups all-purpose flour
1 cup granulated sugar
1 ½ teaspoon baking powder
1 teaspoon salt
½ teaspoon baking soda
½ cup orange juice
2 tablespoons boiling water
2 tablespoons vegetable oil
1 egg (beaten)
1 ½ cups whole cranberries

Directions:

Preheat oven to 350 degrees. Sift dry ingredients together in a bowl (flour, sugar, baking powder, salt, and baking soda). In another bowl combine wet ingredients (orange juice, boiling water, oil, and egg). Stir liquid ingredients into dry ingredients until moist. Fold in cranberries. Grease an 8.5 in x 4.5 inch loaf pan. Pour batter into loaf pan, and bake for 50 to 60 minutes, or until lightly browned and cooked through.

Substitutions or Additions:

Gluten Free-Almond Flour for All-Purpose Flour
Vegan – 1/3 cup Applesauce for 1 Egg
Healthy Lifestyle-Use Olive Oil; and Unrefined Coconut Sugar

Add 1 teaspoon of Almond Extract, or 1 Tablespoon of Orange Zest for extra flavor.

Serving Size: 1 slice
Serves: 10-12 slices per loaf
Calories per slice: 167 calories

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Grain Category
Shelby County
Junior Division