

## **Cranberry Orange Bread**

By Everett Josyln

### **Ingredients:**

Juice and grated peel of 1 orange	Boiling water
2 Tablespoons butter	1 cup sugar
1 egg	1 cup chopped cranberries (use fresh cranberries)
2 cups all-purpose flour	½ teaspoon baking power
½ teaspoon salt	

### **Preparation:**

- Put orange juice in a 1 cup measure. Add enough boiling water to orange juice to make ¾ cup.
- Add grated orange peel and butter; stir until butter is melted. Set aside.
- In a mixing bowl, beat sugar and egg together; add orange mixture and stir until well blended.
- Add cranberries.
- Sift together flour, salt, baking soda and baking powder.
- Stir into egg and orange mixture.
- Pour batter into a greased 9x5x3-inch loaf pan.
- Bake at 325° for about 1 hour, or until a toothpick inserted in center of loaf comes out clean.
- Cool on a rack and store overnight before serving.