

## **Cranberry Bread**

**Yield:** 1 Loaf

*This bread is especially good toasted and buttered.*

Butter, for greasing the pan  
2 cups unbleached all-purpose flour  
½ cup sugar  
1 T baking powder  
½ tsp salt  
2/3 cup fresh orange juice  
2 eggs, beaten slightly  
3 T unsalted butter, melted  
½ cup shelled walnuts, coarsely chopped  
1 ¼ cups cranberries  
2 tsp grated orange zest

1. Preheat the oven to 350 F. Grease an 8 x 4 ½ x 3 inch loaf pan
2. Sift the flour, sugar, baking powder, and salt into a mixing bowl.
3. Make a well in the middle of the sifted mixture and pour in the orange juice, eggs, and melted butter. Mix well without over-mixing. Fold in the walnuts, cranberries, and orange zest.
4. Pour the batter into the prepared pan and set on the center rack of the oven. Bake until a knife inserted in the center comes out clean, 45 to 50 minutes.
5. Remove the bread from the oven and cool in the pan for 10 minutes. Remove the bread from the pan and allow to cool completely on a rack. Wrap and put away for 1 to 2 days before serving.