

## CRANBERRY-WALNUT BREAD

### INGREDIENTS

2 cups all purpose flour  
1 cup sugar  
1 1/2 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon baking soda  
3/4 cup orange juice  
2 tablespoons vegetable oil  
1 tablespoon orange peel, grated (optional)  
1 egg, well beaten  
1 1/2 cups fresh cranberries, coarsely chopped (or frozen)  
1/2 cup walnuts, chopped

### INSTRUCTIONS

Preheat oven to 350F. Spray a 9 x 5-inch loaf pan with baking spray, then line with a sheet of parchment paper to form a sling, then spray the parchment with baking spray again. Set aside.

Mix together flour, sugar, baking powder, salt and baking soda in a medium mixing bowl. Stir in orange juice, oil, orange peel and egg. Mix until well blended. Stir in cranberries and walnuts. Spread evenly in loaf pan.

Bake for 55 minutes or until a toothpick inserted in the center comes out clean. Cool on rack for 15 minutes, then remove from pan and cool completely.