

Holiday Cranberry Loaf

Liquid Ingredients:

- 1 orange juiced and rind grated
- 2 tablespoon shortening and enough boiling water
to make 3/4 cups
- 1 egg well beaten

Stir liquid ingredients together in large bowl.

Dry Ingredients:

- 2 cups flour
- 1 cup sugar
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon soda

Measure and sift dry ingredients into separate bowl.

Fruit & Nut ingredients:

- 1 cup chopped nuts
- 1 cup raw cranberries, remove tops, quarter and rinse away seeds.

Add liquid ingredients to dry ingredients.
Stir only until flour mixture is dampened.
Add fruit and nut ingredients.
Pour into greased and floured loaf pan(s).
Makes 1 regular loaf (8½" x 4½") or 3 mini-loaves.

Bake at 350 degrees for 60 to 70 minutes.

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