

CRANBERRY ORANGE BREAD RECIPE FROM MY MOM'S HOUSE

INGREDIENTS

- 3 cups all-purpose flour
- 1 cup sugar
- 2 t baking powder
- 1/2 t salt
- 1/2 t baking soda
- 1 egg, beaten
- 3/4 cup fresh-squeezed orange juice
- 2 T canola oil
- 2 cups fresh cranberries, cut in half

DIRECTIONS:

1. Preheat your oven to 325F. Spray a loaf pan with cooking spray and line with a rectangle of parchment paper, over-lapping the larger sides.
2. In a large bowl, whisk together dry ingredients: flour, sugar, baking powder, salt, and baking soda. Mix in the egg, juice, and oil until just dampened. Fold in berries. Transfer to the prepared loaf pan and bake for 60-70 minutes. (I had to bake mine a bit longer.) It's done when a skewer inserted in the center comes out clean and the top is golden. If the top is getting too dark, tent with foil.