



CULINARY LEARN AND SHARE

Cranberry Nut Bread

Ingredients

- 2 cups (500 mL) flour
- 1 cup (250 mL) sugar
- 1 ½ tsp (7.5 mL) baking powder
- 1 tsp (5mL) salt
- ½ teaspoon baking soda
- ¾ cup (180 mL) orange juice
- 1 tsp (5mL) grated orange peel
- 2 Tbsp (30 mL) shortening or coconut oil
- 1 egg, well beaten
- 1 ½ cups (375 mL) fresh or frozen cranberries, coarsely chopped

Directions

Preheat the oven to 350°F (175°C). Grease a 9x5-inch (23x13 cm) bread loaf pan with butter or coconut oil.

Mix together the flour, sugar, salt and baking powder in a medium mixing bowl. Stir in orange juice, orange peel, shortening and egg.

Mix until well blended. Stir in cranberries and nuts. Spread evenly in a loaf pan.

Bake for 55 minutes or until a toothpick inserted in the center comes out clean.



Recipe Submitted by: Kathy Ruffe



To learn more and locate food pantries, scan the QR code.



middlesexcountynj.gov/replenish



732.729.0880



replenish@co.middlesex.nj.us