

Cranberry Bread

On my Thanksgiving table, cranberry bread, pumpkin bread and warm crusty rolls are as important as the turkey. This cranberry bread is simple and luscious when served warm with apple butter-

2 cups unbleached all purpose flour
½ cup sugar
1 Tablespoon baking powder
½-teaspoon salt
2/3 cup fresh squeezed orange juice
2 eggs slightly beaten
3 Tablespoons unsalted butter, melted
½ cup pecans chopped
1 ½ cups cranberries
3 Tablespoons orange zest

Preheat oven to 350 degrees
Grease a loaf pan with butter on all sides and bottom

Sift flour, sugar, baking powder and salt together
In a separate bowl, mix orange juice, melted butter and orange zest. Add eggs and immediately add to flour mixture. Gently fold in nuts and cranberries and do not overmix

Bake approximately 45 minutes- until toothpick comes out clean in the center