

Cranberry Nut Bread

From the kitchen of Deborah Stankevich at the Genesee Country Inn Bed and Breakfast

Ingredients

2 cups sifted flour
½ teaspoon salt
½ teaspoon baking soda
1 ½ teaspoon baking powder
1 cup sugar
1 egg lightly beaten
¾ cup orange juice
2 tablespoons of melted butter
1 cup whole cranberries
½ chopped walnuts



Directions

Sift flour. Sift all dry ingredients together. Add egg, orange juice, and butter. Mix well. Fold in walnuts and cranberries. Spoon batter into a 9 x 5 greased loaf pan. Bake at 325° for 1 hour 15 minutes or until well done.

Makes 1 loaf.