

# CRANBERRY NUT BREAD

[TWO SMALL OR ONE LARGE LOAF]

This bread is a treat not only during the weeks of Thanksgiving and Christmas—considered the cranberry season, certainly—but whenever this bright red berry is on the market. Cranberries (also called mossberries) give the loaf a slight tartness (acidulousness) and spot it with bits of bright color. Orange peel and orange juice heighten the flavor. I usually make two small 1-pound loaves; one for home and the other a gift.

## INGREDIENTS

2 cups all-purpose flour  
1 cup sugar  
1½ teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon salt  
¼ cup shortening  
¾ cup orange juice  
1 tablespoon grated orange rind  
1 egg, room temperature and beaten  
½ cup chopped nuts  
1 cup cranberries, coarsely chopped

## BAKING TINS

One large (9 x 5) or two small (7½ x 3½) loaf tins, greased or Teflon. If glass, reduce oven heat 25°.

## PREPARATION

20 mins.

In a large bowl sift together flour, sugar, baking powder, baking soda, and salt. With a pastry blender or two

knives cut in the shortening until the mixture resembles coarse cornmeal.

In a small bowl combine orange juice and grated rind with the beaten egg. Pour the liquid into the dry ingredients and mix just enough to dampen. Don't beat. Carefully fold in the nuts and cranberries.

#### **FORMING**

**3 mins.**

Whichever pan or pans you choose (see dough volume chart, page 23), butter well, line the long sides and bottom with one length of wax paper, butter paper in place—for easy removal of the loaf. The mixture will be stiff and must be pushed into the corners of the pan with a spoon or spatula. Form it slightly higher on the sides to compensate for the rising crown.

#### **RESTING**

**20 mins.**

While the oven preheats to 350°, allow the filled pan to rest.

#### **BAKING**

**350°**

**1 hour**

Bake in the oven until the loaf tests done when pierced in the center with a metal skewer or wooden toothpick. If it comes out clean and dry, the loaf is baked. If moist particles cling to the pin, return the loaf to the oven for an additional 10 minutes. Test again.

#### **FINAL STEP**

Remove bread from the oven. Carefully turn from the pan, peel the wax paper away and cool on a metal rack. An easy way to remove the loaf is to turn the pan on its side, tug gently at the leading edges of the wax paper to work the loaf loose. Allow the loaf to age overnight before slicing.