

Cranberry Orange Loaf



This is an excellent flavor to choose from. Orange and cranberry flavors will be sure to put you in the holiday spirit. It tastes even better the next day.

Prep: 15 mins

Cook: 1 hr

Additional: 10 mins

Total: 1 hr 25 mins

Servings: 12

Yield: 1 - 9x5 inch loaf



Ingredients

2 cups all-purpose flour
1 ½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
1 tablespoon grated orange zest
1 ½ cups fresh cranberries
½ cup pecans, coarsely chopped
¼ cup margarine, softened
1 cup white sugar
1 egg
¾ cup orange juice

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. Whisk together flour, baking powder, baking soda, and salt. Stir in orange zest, cranberries, and pecans. Set aside.

Step 2

In a large bowl, cream together margarine, sugar, and egg until smooth. Stir in orange juice. Beat in flour mixture until just moistened. Pour into prepared pan.

Step 3

Bake for 1 hour in the preheated oven, or until the bread springs back when lightly touched. Let stand 10 minutes, then turn out onto a wire rack to cool. Wrap in plastic when completely cool.

Nutrition Facts

Per Serving: 224 calories; protein 3.3g; carbohydrates 36.6g; fat 7.7g; cholesterol 15.5mg; sodium 260.7mg.