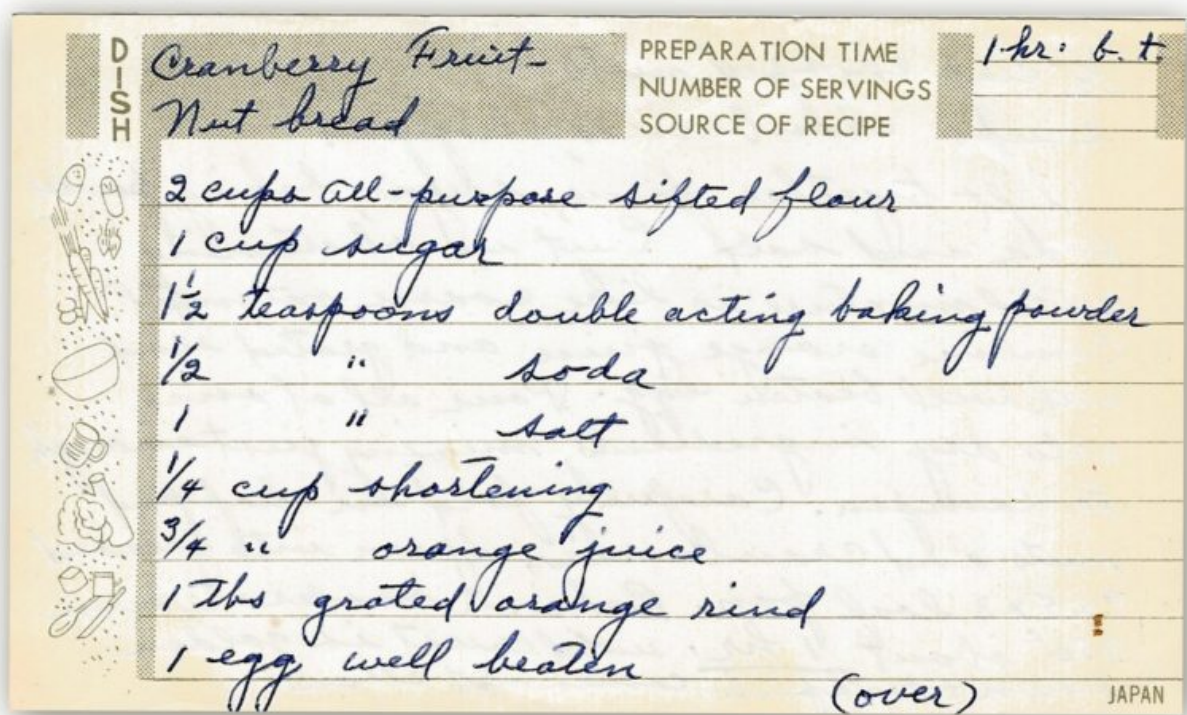
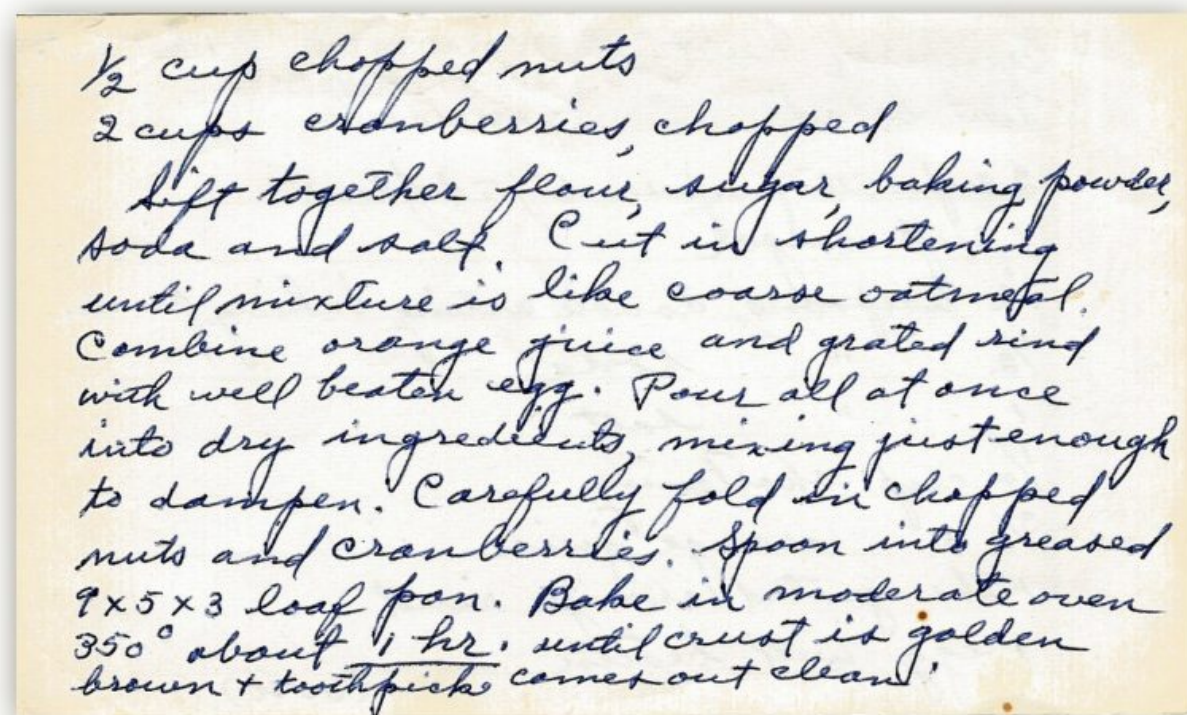


Cranberry Fruit Nut Bread

Cranberry Fruit-Nut Bread is a classic quick bread filled with chopped cranberries and nuts, with orange juice and grated orange rind adding a bright citrus flavor. Baked in a loaf pan until golden brown, it's a simple combination of cranberry and orange that fits just as nicely on a holiday table as it does alongside a cup of coffee.



- 2 cups all-purpose sifted flour
- 1 cup sugar
- 1½ teaspoons double acting baking powder
- ½ teaspoon soda
- 1 teaspoon salt
- ¼ cup shortening
- ¾ cup orange juice
- 1 Tbsp. grated orange rind
- 1 egg, well beaten
- ½ cup chopped nuts
- 2 cups cranberries, chopped

Sift together flour, sugar, baking powder, soda and salt. Cut in shortening until mixture is like coarse oatmeal.

Combine orange juice and grated rind with well beaten egg. Pour all at once into dry ingredients, mixing just enough to dampen.

Carefully fold in chopped nuts and cranberries. Spoon into greased 9 x 5 x 3 loaf pan.

Bake in moderate oven 350° about 1 hr. until crust is golden brown & toothpicks come out clean.