

# Cranberry Orange Bread

A delicious bread made with fresh cranberries and candied diced orange peel.

## Ingredients

- 2 cups all-purpose flour
- 1 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup apple juice
- 1/4 cup melted butter
- 1 egg, beaten
- 1 1/2 cups coarsely chopped fresh cranberries
- 1 8 oz container diced candied orange peel



## Directions

Heat oven to 350 degrees. Grease and flour bottom only of 9 x 5 x 2 3/4-inch loaf pan. Set aside.

Lightly spoon flour into measuring cup; level off. In a large bowl, mix together flour, sugar, baking powder, baking soda, and salt.

Stir in apple juice, melted butter, and beaten egg. Fold in chopped cranberries and diced orange peel. Spoon batter into prepared pan.

Bake at 350 degrees for 65 to 75 minutes or until top springs back when lightly touched in center. Cool in pan 15 minutes. Remove pan and cool on wire rack. Store cooled bread, tightly wrapped in the refrigerator.