

Cranberry Bread-from The Frugal Girl

makes 1 loaf



- 2 cups all-purpose flour
- 1 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 tablespoons hot water
- 1/2 cup orange juice
- 2 tablespoons melted butter
- 1 cup cranberries, cut in half or chopped
- 1/2 cup chopped nuts (optional)

Heat oven to 350° F. (325 if your loaf pan is glass or nonstick)

Combine dry ingredients together in a large bowl. In a separate bowl, combine the egg, water, orange juice, and melted butter. Add wet ingredients to dry ingredients, and stir gently just until combined. Fold in cranberries and nuts.

Scrape batter into a greased 5x9 or 4x6 inch loaf pan and bake 45-55 minutes, or until a toothpick inserted into the center comes out clean. Remove loaf from pan and cool completely on a wire rack.