

Cranberry Orange Quick Bread

written by The Recipe Exchange | August 15, 2017

Ingredients

2 cups flour
1 1/2 teaspoon baking powder
1 teaspoon Baking soda
1/2 teaspoon salt
1 cup sugar
1 egg
1/2 cup orange juice
Zest from 1 orange
2 Tablespoons melted butter
2 Tablespoons hot water
1 cup chopped cranberries
1 cup chopped pecans (or walnuts)

Directions

In a large mixing bowl combine flour, baking powder, soda, salt, and sugar and set aside.

In a medium bowl mix beaten egg with orange juice, orange zest, butter and hot water. Be sure to pour the hot water in slowly as you mix so you do not cook the eggs.

Fold the flour mixture with the egg mixture until well blended. DO NOT BEAT. Gently fold in cranberries and nuts.

Spoon into a greased 9"x6" bread pan or greased muffin cups.

Bake at 325 degrees for 60 minutes for the loaf and 30-35 minutes for the muffins; test center with a toothpick before removing.

Allow the bread to cool for 15 minutes before removing from pan.