

Orange Quick Bread

written by The Recipe Exchange | November 30, 2017

Ingredients

3 cups (13 1/2 ounces) all purpose flour
1 tablespoon baking powder
1 teaspoon salt
4 tablespoons butter
1/3 cup orange marmalade
1 cup milk
1 teaspoon lemon juice

Directions

Preheat oven to 350 degrees, and spray a loaf pan with baking spray. I used a 9 x 5 loaf pan, but a smaller one would be fine.

In a medium bowl, mix the flour, baking powder, and salt.

In a small pan, heat the milk and butter just enough to melt the butter. Take it off the heat and add the marmalade and stir to break up the marmalade. Let the mixture cool, then add the lemon juice.

Add the wet ingredients to the dry and stir to combine, then put it in the prepared loaf pan.

Bake for 40 minutes, until the loaf is nicely browned.

Remove the bread from the pan and let cool on a rack before slicing.