

Cranberry/Orange Quick Bread

<https://moneysmartfamily.com/money-saving-tips/bread-recipes-family-favorites/#cranberry>



This family favorite Cranberry bread recipe came out of the book Cranberry Thanksgiving by Wende and Harry Devlin. We read this book to our kids every fall and they begged to try this recipe. We made it, modified it to our tastes and they loved it.

Ingredients:

- 2 cups Flour
- 1 cup Sugar
- 1 ½ tsp Baking Powder
- 1 tsp Salt
- ½ tsp Baking Soda
- ¼ cup Butter
- 1 Egg, beaten
- 1 tsp grated Orange Peel
- ¾ cup Orange Juice
- 1 cup Raisins or Berries
- 2 cups fresh or frozen Cranberries, chopped

Directions:

Mix dry ingredients together. Stir in butter until crumbly. Add egg, orange peel and orange juice all at once. Stir until mixture is evenly moist. Fold in raisins. Bake in greased loaf pan at 350 degrees for 1 hour and 10 minutes.