

Cranberry Nut Bread

1 large loaf (10 slices)

- 280 g all-purpose flour
- 200 g sugar
- 1½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 57 g butter
- 1 egg
- 180 ml orange juice
- 1 T grated orange rind
- 180 g chopped fresh cranberries
- 60 g chopped pecans



1. Preheat oven to **180°C**. Greasing 23x13x7-cm baking pan.
2. Sift **flour**, **sugar**, **baking powder**, **baking soda** and **salt** into a large bowl. Using a pastry blender or two knives, cut in **butter** until the mixture resembles corn meal.
3. Beat **egg** until thick and light. Stir in **orange juice** and **rind**. Lightly stir this mixture into the flour mixture just until the ingredients are blended. Fold in **cranberries** and **nuts**.
4. Pour batter into prepared pan and **bake for 1 hour and 15 minutes**, until the bread is golden brown and springs back when lightly touched.
5. Cool on a rack, wrap in foil and hold overnight before slicing.