

Fresh Cranberry Nut Bread recipe from Grandma Velma Winter

2 C all-purpose flour, sifted
1 C sugar
1 ½ t. baking powder
½ t. soda
1 t. salt
¼ C shortening
¾ C orange juice
1 T grated orange rind
1 egg, well-beaten
½ C chopped nuts
1 C whole cranberries coarsely chopped

Sift together first 5 ingredients. Cut in shortening until mixture resembles coarse meal. Combine orange juice and grated rind with beaten egg. Pour all at once into dry ingredients, mixing just enough to dampen. Carefully fold in nuts and cranberries. Spoon into a greased loaf pan (9x5x3). Spread corners and sides slightly higher than the center. Bake in a 350 degree oven for about one hour—or until golden brown. Store overnight before serving.