



CRANBERRY ORANGE NUT BREAD

1 1/2 cup brown sugar
1/2 cup melted butter
1 3/4 cups orange juice
2 large eggs beaten
1 t salt
1 t baking soda

1 T baking powder
5 cups flour
2 cups chopped nuts
1 bag fresh cranberries
(sort, wash, dry)
2 T. grated orange zest

Combine sugar, butter, OJ, eggs till blended.

In a separate bowl, mix dry ingredients. Then add nuts, then add that to wet ingredients, add cranberries and zest.

Turn into two well buttered pans. Let it stand for 20 mins.

Bake for an hour at 350 till golden brown, check with toothpick.

Serve with butter or cream cheese for breakfast or as a side for a holiday meal.