



## CRANBERRY NUT BREAD

2 c. sifted Heckers or Ceresota Unbleached Flour  
1 c. sugar  
1½ tsp. baking powder  
½ tsp. soda  
1 tsp. salt  
¼ c. shortening  
¾ c. orange juice  
1 Tbsp. grated orange rind  
1 egg, well-beaten  
½ c. chopped nuts  
1 c. fresh cranberries, coarsely chopped

Preheat oven to 350°. Grease 9x3x5-inch loaf pan.

Sift together flour, sugar, baking powder, soda and salt. Cut in shortening until mixture resembles coarse cornmeal. Combine orange juice and grated rind with well-beaten egg. Pour all at once into dry ingredients, mixing just enough to dampen. Carefully fold in chopped nuts and cranberries. Spoon into well-greased pan, spreading corners and sides slightly higher than center. Bake in preheated oven about 1 hour, or until crust is golden brown and toothpick inserted comes out clean. Remove from pan; cool on wire rack. Store overnight for easy slicing.