

Chef Larry's Cranberry Nut Bread

Yield: 1 Loaf

Ingredients :

2 cups All purpose flour, sifted
1 cup Granulated sugar
1 ½ tsp. Baking powder
1/2 tsp. Salt
½ tsp. Baking Soda
¼ cup Butter, unsalted
1 each Egg, beaten
1 tsp. Vanilla flavor
2 tsp. Orange rind, grated
¾ cup Orange Juice
1 cup Walnuts, chopped
2 ½ cup Cranberries, fresh or frozen, chopped

Method :

Sift flour, sugar, baking powder, salt and baking soda into a large bowl. Cut in butter until mixture is crumbly. Add egg, orange peel, vanilla and orange juice all at once, stir until mixture is smooth. Fold in walnuts and cranberries. Pour into lightly greased loaf pan 9 x 5 x 3 inches. Bake in preheated oven at 350 degrees F for 1 hour and 10 minutes. Test for doneness by inserting a toothpick in center. If toothpick comes out dry bread is ready. Remove from pan and cool.