

ORANGE CRANBERRY BREAD



yields:

9"x5" (23 cm x 13 cm) Loaf

INGREDIENTS

2 cups	All Purpose Flour	500 ml
1 ½ tbsp	Baking Powder	22 ml
½ tsp	Baking Soda	3 ml
½ tsp	Salt	3 ml
1 tbsp	Orange Zest	15 ml
1 ½ cup	Fresh BC Cranberries	375 ml
½ cup	Pecans	125 ml
¼ cup	Margarine, softened	60 ml
1 cup	Granulated Sugar	250 ml
1	BC Egg	1
¾ cup	Orange Juice	175 ml

DIRECTIONS

1. Preheat the oven to 350° F (175° C).
2. Grease and flour a 9"x5" (23 cm x 13 cm) loaf pan.
3. Whisk together flour, baking powder, baking soda, and salt. Stir in orange zest, BC Cranberries, and pecans. Set aside.
4. In a large bowl, cream together margarine, sugar, and BC Egg until smooth. Stir in orange juice. Beat in flour mixture until just moist. Pour into prepared pan.
5. Bake 1 hour.

