

# cranberry bread

I love sweet-tasting breads. They're a nice alternative to dessert. They're also a great addition to a salad or a substitution for morning toast. I love this bread for a late-afternoon snack, toasted, topped with a dab of butter, and served with a fresh cup of coffee. **MAKES 1 LOAF**

2 cups all-purpose flour  
1½ teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 cup sugar  
2 teaspoons grated orange zest  
½ cup fresh orange juice  
¼ cup warm water  
1 large egg  
2 tablespoons butter, melted  
1 cup walnuts, finely chopped  
1 cup fresh cranberries,  
chopped

Preheat the oven to 350°F. Spray a 9 × 5-inch loaf pan with cooking spray.

Sift together the flour, baking powder, baking soda, salt, and sugar. In a large mixing bowl, combine the orange zest, orange juice, water, egg, and butter. Add the flour mixture to the egg mixture and mix until the ingredients are just blended. With a spatula, fold in the walnuts and cranberries. Pour the batter into the prepared pan. Bake for 1 hour. Cool in the pan for 10 minutes, then turn out onto a cooling rack.

*My friend Melina adds 8 ounces of white chocolate chips to this recipe. Yum!*