

Cranberry Orange Walnut Bread



Servings: 16

Yield: 1 loaf

2 cups all-purpose flour

1 cup sugar

1 1/2 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 large egg

1/2 cup orange juice

1 orange, zested

2 tablespoons unsalted butter, melted

2 tablespoons hot water

1 cup fresh cranberries

1 cup chopped walnuts

In a bowl combine all-purpose flour, sugar, baking powder, baking soda, and salt.

Add in egg, orange juice, orange zest, melted butter, and hot water. Mix until just moistened.

Fold in cranberries and walnuts.

Spoon the batter into a 9x5-inch loaf pan.

Bake in a 325°F oven for 1 hour or until a toothpick inserted in the centre comes out clean.

Cool for 10 minutes before removing from the pan to a wire rack.

Serve

Per Serving (excluding unknown items): 182 Calories; 7g Fat (32.8% calories from fat); 3g Protein; 28g Carbohydrate; 1g Dietary Fiber; 15mg Cholesterol; 191mg Sodium; 14g Total Sugars; trace Vitamin D; 48mg Calcium; 1mg Iron; 90mg Potassium; 95mg Phosphorus.
Exchanges: .