



WENDY'S CRANBERRY BREAD

FROM WENDY OSBERG

MAKES 1 LARGE OR 2 SMALL LOAVES

INGREDIENTS

2 cups flour
1 cup sugar
½ tsp baking soda
½ tsp baking powder
¼ tsp salt
½ cup orange juice
2 eggs
2 tsp water
2 Tbsp butter, melted
1 cup cranberries, sliced in half
½ cup nuts, chopped

DIRECTIONS

Preheat oven to 350°F. Grease 1 large or 2 small loaf pans.

Sift flour, sugar, baking soda, baking powder, and salt together.

Mix orange juice, eggs, water, and melted butter.

Mix dry and wet ingredients together.

Add sliced cranberries and nuts (optional).

Pour into greased loaf pans and bake for 1 hour until toothpick inserted in center comes out clean. Cool 10 minutes.

Loosen sides of loaves from pans; remove from pans. Cool completely on wire rack before slicing.