

Orange Cranberry Bread

Ingredients:

- Cooking spray
- 4 cups halved fresh or frozen cranberries
- 2 1/4 cups sugar, divided
- 4 cups flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 2 tablespoons grated orange rind
- 2/3 cup vegetable oil
- 2 eggs
- 1 cup orange juice
- 1 cup water
- 2 cups chopped pecans



Directions

1. Preheat oven to 350°F. Spray two standard-size loaf pans with cooking spray.
2. Combine cranberries and 1/4 cup sugar in a medium bowl. Set aside.
3. Combine flour, baking soda, and salt in a medium bowl. Set aside.
4. Combine 2 cups sugar, orange rind, and vegetable oil in a large bowl. Stir in eggs. Stir in flour mixture, orange juice, and water.
5. Stir in pecans and cranberries. Transfer to prepared loaf pans.
6. Bake 35-45 minutes.

Makes 20 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.