

Grandmother's Famous Cranberry Bread from *Cranberry Thanksgiving*
by Wende and Harry Devlin

2 cups sifted all-purpose flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
1 egg, beaten
1 teaspoon grated orange peel
3/4 cup orange juice
1 1/2 cups light raisins
1 1/2 cups fresh or frozen cranberries, chopped

Sift flour, sugar, baking powder, salt and baking soda into a large bowl. Cut in butter until mixture is crumbly. Add egg, orange peel, and orange juice all at once; stir just until mixture is evenly moist. Fold in raisins and cranberries.

Spoon into a greased loaf pan. Bake at 350 degrees for 1 hour and 10 minutes, or until a toothpick inserted in center comes out clean. Remove from pan; cool on a wire rack.

If you choose, you may substitute cranberries for the raisins to have an all cranberry bread.

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