



# Cranberry Orange Bread

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## INGREDIENTS:

2-3/4 C all-purpose flour	1 large apple, peeled and chopped
2/3 C sugar	
2/3 C packed brown sugar	
3-1/2 tsp baking powder	<b>Glaze (optional):</b>
1 tsp salt	1 C confectioners' sugar
1/2 tsp ground cinnamon	3 Tbsp orange juice
1/4 tsp ground nutmeg	1 tsp orange liquer
1 large egg, room temp.	1 tsp orange zest
1 C 2% milk	
1/2 C orange juice	
3 Tbsp canola oil	
2 or 3 tsp orange zest	
2 C chopped fresh or frozen cranberries	

## DIRECTIONS:

1. In a large bowl, combine the flour, sugars, baking powder, salt, cinnamon and nutmeg. Whisk the egg, milk, orange juice, oil and orange zest; stir into dry ingredients just until blended. Fold in the cranberries and apple.
2. Pour into 2 greased 8x4-in. loaf pans. Bake at 350 degrees for 50-55 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.
3. If desired, combine confectioners' sugar, orange liquer and zest. Stir in enough orange juice to reach desired consistency. Drizzle over loaf. Sprinkle with additional orange zest.



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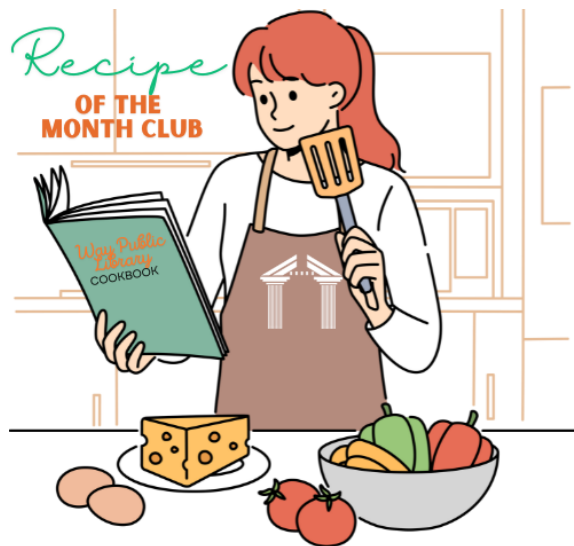
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*The first cranberries were cultivated in eastern Massachusetts in 1816 by Captain Henry Hall, a Revolutionary War Veteran. The cranberry industry boomed in the early 20th century, with Cape Cod becoming a household name.*

*The cranberry harvest was so important to the local economy that children were sometimes excused from school to work in the bogs.*

*Cranberries are harvested using special toothed scoops of by flooding the bogs and agitating the plants. Today, America and Canada produce 96 percent of the world’s cranberries.*



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