

Orange Cranberry Bread

2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 tablespoon grated orange zest

1 1/2 cups fresh cranberries

1/2 cup pecans, coarsely chopped

1/4 cup margarine, softened

1 cup white sugar

1 egg

3/4 cup orange juice

Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. Whisk together flour, baking powder, baking soda, and salt. Stir in orange zest, cranberries, and pecans. Set aside.
2. In a large bowl, cream together margarine, sugar, and egg until smooth. Stir in orange juice. Beat in flour mixture until just moistened. Pour into prepared pan.
3. Bake for 1 hour in the preheated oven, or until the bread springs back when lightly touched. Let stand 10 minutes, then turn out onto a wire rack to cool. Wrap in plastic when completely cool.