



# Noreen's Kitchen

## Cranberry Sauce

### Quick Bread

#### Ingredients

|                                   |                              |
|-----------------------------------|------------------------------|
| 2 eggs                            | 2 1/2 cups all purpose flour |
| 1/2 cup veggie oil                | 1 teaspoon ground cinnamon   |
| 1/2 cup sugar                     | 2 teaspoons baking powder    |
| 1/2 cup cranberry juice           | 1 teaspoon salt              |
| 1 cup whole berry cranberry sauce | 1 teaspoon baking soda       |
| 1/2 cup dried cranberries         | 1 tablespoon orange zest     |

#### Step by Step Instructions

Preheat oven to 350 degrees.

Coat the inside of a 9 x 5 loaf pan with vegetable oil and set aside.

Pour cranberry juice over dried cranberries and allow to soak for 10 minutes.

Combine sugar, eggs and oil in a large bowl and whisk to incorporate well.

Add dried cranberries and juice and stir well.

Add in baking powder, baking soda, salt, cinnamon and orange zest and stir well to combine.

Mix in flour and stir until all ingredients are well incorporated.

Pour batter into prepared loaf pan

Bake 50 minutes to 1 hour or until top is crowned and brown and a toothpick or wooden skewer stuck in the center of the bread comes out clean.

Remove from oven and allow to cool in pan for 10 minutes.

Remove from pan and allow to cool completely on a rack before slicing.

Store in an airtight container or a zip top bag.

**Enjoy!**