

## **Cranberry Orange Bread or Muffins**

### Ingredients:

2 cups all-purpose flour  
1 cup granulated sugar  
1-1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 cup butter, melted and cooled  
1 egg, beaten  
1 tsp pure vanilla extract  
1 tsp grated fresh orange peel  
3/4 cups fresh orange juice  
1-1/2 cups fresh cranberries, coarsely chopped

### Directions:

Preheat oven to 375.

Mix first four ingredients until well blended. In another bowl, mix next five ingredients; stir mixture into flour mixture only until moist. Stir in cranberries. Spoon batter into a large bread pan or paper lined muffin pan. Bread should bake for 30-35 minutes; muffins should bake for 20-25 minutes or until golden brown. Remove from pan to a wire rack. Makes 1 loaf or 12-15 muffins.