

## Cranberry Orange Loaf

- 2 cups all-purpose flour
- 1 ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- grated orange zest
- 1 cup fresh or frozen cranberries
  
- ¼ cup margarine, softened
- 1 cup white sugar
- 1 egg
- ¾ cup orange juice



1. Preheat the oven to 350 degrees F
2. Grease and flour a 9x5 inch loaf pan.
3. Mix together flour, baking powder, baking soda, and salt. Stir in orange zest, cranberries. Set aside.
4. In a large bowl, cream together margarine, sugar until smooth then add egg and Orange Juice and mix
5. Add liquid mixture to dry mixture - Beat mixture until just moistened. Careful not to overmix  
Pour into prepared pan.
6. Bake for 1 hour (FOR A LOAF) or 18-20min (For MUFFINS)  
in the preheated oven, or until the loaf springs back when lightly touched.  
Let stand 10 minutes, and then turn out onto a wire rack to cool.  
Wrap in plastic when completely cool.

### Orange Glaze

- 1 ½ cup icing sugar
- 1 tsp vanilla
- ¼ cup orange juice

1. Mix together all ingredients in a small bowl until smooth.
2. Pour over loaf when cool.