



## Holiday Cranberry Bread

### Ingredients:

- 2 cups all-purpose flour
- $\frac{1}{2}$  cup sugar
- $1\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{3}{4}$  cup milk
- $\frac{1}{3}$  cup vegetable oil
- 2 teaspoons white vinegar
- 1 teaspoon grated orange rind
- 1 egg
- 1 (6 oz.) pkg. semi-sweet chocolate chips
- $\frac{1}{2}$  cup walnuts, chopped
- 2 cups cranberries, chopped
- Powdered sugar (optional)

### Directions:

- Preheat oven to 350°.
- Grease 9x5x3-inch loaf pan.
- In large bowl, combine flour, sugar, baking powder, baking soda and salt.
- In small bowl, blend milk, oil, vinegar, orange rind and egg.
- Stir milk mixture, semi-sweet chocolate chips and nuts into flour mixture just until flour mixture is moistened and ingredients are evenly mixed.
- Fold in cranberries. Spoon into prepared pan.
- Bake 55 to 60 minutes until skewer inserted into center comes out clean. Cool 10 minutes; remove from pan. Cool completely.
- Sprinkle powdered sugar on top.

Yield: 1 loaf