
Rabbi Fredi Cooper's Cranberry Orange Bread ... and a bit of commentary

I made this first for Thanksgiving thirty years ago and have been making it ever since. The page in the cookbook I use still has my daughter Emily's copy that she wrote herself so that she could help me make this recipe. I keep Emily's copy in the cookbook to transport myself back to that time and picture her standing with me and stirring the batter!

Ingredients:

3 medium oranges

1 beaten egg

2 tablespoons of cooking oil

2 cups of all purpose flour

Three quarter cup of sugar

1 and a half teaspoons of baking powder

One half teaspoon of baking soda

1 cup of coarsely chopped cranberries

One half cup of chopped walnuts

Grease one 8 by 4 inch loaf pan

How to make it:

1. Grate the peel from one orange and reserve it.
2. Squeeze the juice from all of the oranges and combine with a the peel that has been grated. Add the egg and the oil
3. Stir together the granulated sugar, flour, baking powder and soda.
4. Add the mixtures together until well combined.
5. Stir in the cranberries and the walnuts.
6. Scoop it into the prepared pan.
7. Bake it a 350 degrees for about fifty minutes.

Enjoy!