



Wolf Pine Farm

Community Supported Agriculture

Cranberry Nut Bread

Notes

- Submitted by shareholder Maria Odlin
- Experiment with some wheat flour from shares, though I wouldn't use 100% for this recipe. I made a loaf with 50% all purpose white flour and 50% whole wheat – that seemed like a pretty good mix.

Ingredients

1.5 c all purpose flour	1 c orange juice
1.5 cups whole wheat flour	¼ c melted butter
1 t baking powder	¼ c plain yogurt
1/8 t salt	2 eggs, beaten
½ t baking soda	1-2 c coarsely chopped cranberries
2 T ground flax seeds	½ c chopped walnuts

Instructions

1. Preheat oven to 350
2. Grease & flour large loaf pan
3. Mix flours, powder, salt, soda & seeds in large bowl
4. Mix OJ, butter, yogurt & eggs in small bowl
5. Add wet to dry until just blended. Be careful not to overmix.
6. Mix in walnuts and cranberries.
7. Bake about 1 hour until toothpick inserted comes out clean.
8. Serve with butter & garnish with orange zest