

# HOLIDAY CRANBERRY NUT BREAD

## INGREDIENTS

- Renzi #28006 1 Egg
- Renzi #25211 1 cup HP Hood Crowley Milk
- Renzi #88348 1 tbsp Orange Peel, grated
- Renzi #88348 ½ cup Fresh Orange Juice
- Renzi #30010 ¼ cup Oil
- Renzi #85054 2 cups Raisin Bran
- Renzi #10865 1 ¾ cup Flour
- Renzi #68064 1 tbsp Baking Powder
- Renzi #92274 ¼ tsp Kosher Salt
- Renzi #45354 1 cup Cranberries, coarsely chopped
- Renzi #10775 ½ cup Pecan Pieces (skip the nuts for an allergy-friendly option!)



## METHOD

1. Heat oven to 350 degrees. Beat egg, milk, orange peel, juice and oil in a medium bowl with a wire whisk until well blended. Stir in cereal. Let stand 5 minutes. Meanwhile, mix flour, sugar, baking powder and salt in a large bowl. Add cereal mixture; stir just until moistened (batter will be lumpy). Stir in cranberries and pecans.
2. Pour into greased and floured 9 x 5 inch loaf pan.
3. Bake 1 hour 15 minutes or until wooden toothpick inserted in center comes out clean. Cool 10 minutes in pan; remove from pan to wire rack. Cool completely.

FROM THE RENZI KITCHEN