



Cranberry Orange Nut Butter Bread

A delicious and hearty nut butter bread that stays with you all morning ...

Ingredients

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon grated orange zest
- 1 1/2 cups fresh cranberries
- 1/2 cup pecans, coarsely chopped
- 1/4 cup margarine, softened
- 1 cup white sugar
- 1 egg
- 3/4 cup orange juice
- 1/2 cup fresh nut butter blend (nut of your choice)
- 1/4 cup fresh chopped nuts (nut of your choice)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. Whisk together flour, baking powder, baking soda, and salt. Stir in orange zest, cranberries, and nuts. Set aside.

In a large bowl, cream together margarine, sugar, and egg until smooth. Stir in orange juice and fresh nut butter blend. Beat in flour mixture until just moistened. Pour into prepared pan.

Bake for 1 hour in the preheated oven, or until the bread springs back when lightly touched. Let stand 10 minutes, then turn out onto a wire rack to cool. Wrap in plastic when completely cool.