

Name: Apple Cranberry Bread

Yield:	Author: Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Eggs – 2			
Sugar, white	3/4 cups		
Vegetable oil		2 tbsp	
Flour	1-1/2 cups		
Baking powder	1-1/2 tsp		
Cinnamon, ground	1 tsp		
Baking soda	1/2 tsp		
Salt	1/2 tsp		
Apples, tart	2 cups		Peeled and chopped
Cranberries, fresh or frozen	1/2 cup		
Walnuts	1/2 cup		Chopped
Preparation			
1. Preheat oven to 350 degrees.			
Cooking Directions			
1. In a mixing bowl, beat the eggs, sugar and oil.			
2. Combine the flour, baking powder, cinnamon, baking soda and salt. Add to egg mixture just until combined (batter will be very thick).			
3. Stir in the apples, cranberries and walnuts.			
4. Transfer to an 8x4x2 inch loaf pan coated with nonstick cooking spray. Bake for 60-65 minutes or until a toothpick inserted near the center comes out clean.			
5. Cool for 10 minutes before removing from pan to a wire rack to cool completely.			