

# BREADS & ROLLS

## OAKVIEW FARMS GRANARY CRANBERRY NUT BREAD

*Patty Lambrecht*

- 1 1/2 c. all purpose flour
- 1/2 c. Oakview Farms whole wheat flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. salt
- 4 T. butter (softened and in pieces)
- 3/4 c. fresh orange juice
- 1 T. orange zest
- 1 egg
- 1/2 c. ALAGA Yellow Label Syrup
- 1/2 c. chopped pecans
- 1 to 2 c. fresh cranberries (stems removed)

Preheat oven to 350 degrees. Mix together dry ingredients. Cut in the butter until the mixture resembles coarse cornmeal. In a separate bowl, combine orange juice, orange zest, egg and ALAGA Yellow Label Syrup. Pour over the dry ingredients and stir just until dampened. Carefully fold in the pecans and cranberries. Spoon mixture into a greased 9x5 loaf pan. Bake at 350 degrees for one hour, or until crust is golden brown and tester comes out clean.