CRANBERRY BREAD

(one 9 x 5 inch loaf)

Preheat oven to 350 degrees. Sift before measuring:

1-1/2 cups all purpose flour

Resift with ½ tsp salt and 1 tsp soda

Add 1-1/2 cups whole wheat flour

Cream ¼ cup shortening with 1-1/2 cups sugar. Beat in 1 egg. Add:

¾ cup cranberry pulp

¼ cup cranberry juice

Add the sifted ingredients alternately to the butter mixture with 1 cup buttermilk. Stir the batter with a few swift strokes, until just blended.

Fold in 1 cup broken walnut meats and the grated rind of 1 orange.

Place the dough in a greased loaf pan and bake for 1-1/4 hours. Allow to cool in the pan.